

FALL baking

bake FROM SCRATCH™

89

Test Kitchen-Approved
Recipes for Comfort Baking
(Including This Reader-Favorite Cake)

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Harvest Baking
with **Apple, Pear &
Sweet Potato**

All Your
Favorite
**Fall Flavors
& Spices:**

[Cardamom,
Pumpkin Spice,
Salted Caramel,
Maple & More]



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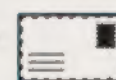
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PREMIUM
INGREDIENTS



All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive . . . and developed with your unique tastes in mind.

The below brands are partners of *Bake from Scratch* magazine and their products are used exclusively in all of our recipes.





FALL IS KNOCKING ON OUR DOORS.

The temperatures are dropping, the leaves are changing, and I've got one question on my mind: What will I bake first?

We've divided this special issue into autumn baking highlights, from peak seasonal produce like pumpkin, sweet potatoes, and apples to favorite fall flavors like caramel, chocolate, and spices. Whether you're looking for a stunning layer cake (like our cover star the Apple Spice Cake, page 24) or a hearth-style sweet potato loaf, this collection offers the top sweet and savory recipes to complement your harvest meal.

For those in search of a breakfast stunner, find streusel-topped one-layer cakes and aromatic, nutty sweet buns. Short on time? Try our one-bowl lace cookies or a simple, herbaceous quick bread. And for those crust fanatics, select one of our flaky pies or tarts packed to the brim with nuts, apples, pears, and silky-smooth custard. The options are endless—the hardest part is choosing which one to whip up first.

Happy baking!

Brian
Brian Hart Hoffman
Editor-in-Chief

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The Crumb



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APPLES & PEARS



TWO OF FALL'S MOST ICONIC FRUITS ELEVATE EVERYTHING FROM TENDER QUICK BREADS TO FLAKY PIES





APPLE-MAPLE TART

Makes 1 (9 inch) tart.

Set in our buttery *Pâte Brisée* and topped with *Candied Apple Slices*, this simple yet refined tart is even tastier when topped with the remaining reduced maple syrup.

Pâte Brisée (recipe follows)

- 1½ cups (506 grams) pure maple syrup**
- ¼ cup (60 grams) heavy whipping cream**
- 3 large egg yolks (56 grams)**
- ¼ teaspoon kosher salt**
- ¼ cup (32 grams) cornstarch**
- ¼ cup (60 grams) water**
- 1 tablespoon (14 grams) unsalted butter**
- 1 teaspoon (5 grams) fresh lime juice**

Candied Apple Slices (recipe follows)

- 1.** Preheat oven to 350°F (180°C).
- 2.** On a lightly floured surface, roll *Pâte Brisée* into a 12-inch circle. Transfer to a 9-inch round removable-bottom tart pan, pressing into bottom and up sides. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
- 3.** Bake for 20 minutes. Carefully remove paper and weights. Bake 5 minutes more. Let cool completely on a wire rack.
- 4.** In a medium saucepan, bring maple syrup and cream to a boil over medium-high heat. Cook for 5 minutes. Reduce heat to medium.
- 5.** In a medium bowl, whisk together egg yolks and salt. In a small bowl, whisk together cornstarch and ¼ cup (60 grams) water. Whisking constantly, add maple syrup mixture to egg yolk mixture in a slow, steady stream. Return mixture to pan. Stir in cornstarch mixture; bring to a boil. Cook, stirring constantly, until mixture is thickened, about 10 minutes. Stir in butter and lime juice. Remove from heat; let cool slightly. Pour filling into prepared crust. Refrigerate until filling is set, about 2 hours.
- 6.** Top with *Candied Apple Slices*. Serve immediately.

PÂTE BRISÉE

Makes 1 (9 inch) tart shell

- 3 cups (375 grams) all-purpose flour**
- 1 teaspoon (4 grams) granulated sugar**
- 1 teaspoon (3 grams) kosher salt**
- ½ cup plus 3 tablespoons (155 grams) cold unsalted butter, cubed**
- 2 large eggs (100 grams), lightly beaten**
- 1 tablespoon (15 grams) cold water**

- 1.** In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add eggs and 1 tablespoon (15 grams) cold water in a slow, steady stream just until dough comes together. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 2 hours.

CANDIED APPLE SLICES

Makes enough for 1 (9 inch) tart

- ½ cup (170 grams) pure maple syrup**
- 2 tablespoons (30 grams) fresh lime juice**
- 2 small red apples (298 grams), thinly sliced crosswise**

- 1.** In a large skillet, combine maple syrup and lime juice. Arrange apple slices in a single layer in pan. Bring to a boil over medium-high heat; cook until apples are softened and syrup has thickened, about 5 minutes.
- 2.** Remove apples from pan, and place on a sheet of parchment paper. Let cool completely. Reserve syrup in pan to drizzle onto tart, if desired.

APPLE BUTTER PULL-APART LOAF

Makes 1 (8x4-inch) loaf

This pull-apart loaf doubles down on sweet apple flavor, packing both apple butter and tart Granny Smith apple chunks into its sugary bread folds.

- 3½ cups (438 grams) all-purpose flour**
- 1½ cups (187 grams) cake flour**
- ¼ cup (50 grams) granulated sugar**
- 2½ tablespoons (37.5 grams) baking powder**
- 4 teaspoons (12 grams) kosher salt**
- 1½ cups (340 grams) cold unsalted butter, cubed**
- 2 cups (480 grams) whole buttermilk, room temperature**
- 1 cup (240 grams) apple butter**
- 1 large Granny Smith apple (185 grams), finely diced**

Sugar Glaze (recipe follows)

- 1.** Preheat oven to 375°F (190°C). Spray an 8x4-inch loaf pan with cooking spray.
- 2.** In a large bowl, whisk together flours, sugar, baking powder, and salt. Using a pastry blender, cut in cold butter until mixture is crumbly. Add buttermilk, stirring just until dry ingredients are moistened.

3. On a lightly floured surface, gently knead dough until it comes together. Roll dough to ¼-inch thickness. Using a 3½-inch round cutter, cut dough. Reserve one round. Top each remaining round with 1 tablespoon (15 grams) apple butter and 1 tablespoon (12 grams) diced apple.

4. Stand prepared pan vertically on one short side, and starting at bottom, carefully layer rounds, apple side up, one on top of the other. Top with reserved plain round. Turn loaf pan upright onto its bottom.

5. Bake until top and sides are golden, 1 hour and 15 minutes to 1 hour and 20 minutes. Let cool in pan for 15 minutes. Remove from pan, and drizzle with Sugar Glaze. Serve warm or at room temperature.

SUGAR GLAZE

Makes ¾ cup

- 1½ cups (180 grams) confectioners' sugar, sifted**
- 2 tablespoons (30 grams) whole milk, room temperature**

1. In a small bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.





BLUSHING PEAR PIE

Makes 1 (9-inch) pie

Roasted beets deliver subtle earthy tones that complement the sweet pears. Our Traditional American Piecrust will be your new go-to pie dough. This crust's paper-thin layers will melt in your mouth while effortlessly holding the heaviest of fruit fillings.

Traditional American Piecrust (recipe follows)

- ½ cup (83 grams) diced roasted beets*
- ½ cup (67 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 3 tablespoons (24 grams) all-purpose flour
- 2 teaspoons (2 grams) lemon zest
- 2 tablespoons (30 grams) fresh lemon juice
- 2 teaspoons (10 grams) apple cider vinegar
- 1 teaspoon grated fresh ginger
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ teaspoon (1 gram) ground cardamom
- 3 to 4 dashes bitters
- 8 cups (928 grams) ¼-inch-thick sliced peeled Bosc pears

Almond Oat Crumble (recipe follows)

1. On a lightly floured surface, roll Traditional American Piecrust into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate. Fold edges under. Using kitchen scissors, make 2 (45-degree) cuts into folded edge ¼ inch apart, being careful not to cut all the way through the dough. Twist cut piece of dough, and tuck pointed end underneath crust. Make another ¼-inch cut, twist, and tuck under. Repeat procedure around pie until you reach the first cut. Freeze for 20 minutes.
2. Preheat oven to 375°F (190°C).
3. In the work bowl of a food processor, place beets, sugars, flour, lemon zest and juice,

vinegar, ginger, salt, pepper, cardamom, and bitters; process until puréed. Place pears in a large bowl; pour beet mixture over pears, and stir to combine. Spoon into prepared crust.

4. Bake for 30 minutes. Top with Almond Oat Crumble, and bake until bubbly, about 30 minutes more, covering with foil to prevent excess browning, if necessary. Let cool for 1 hour. Serve warm.

**To roast a beet, cut off stem, coat in 1 tablespoon (14 grams) olive oil, and wrap in foil. Roast in a 400°F (200°C) oven until soft, about 1 hour. Let cool for 15 minutes. Remove foil, and let cool 10 minutes more. Rub with a paper towel to peel. Refrigerate for up to 5 days.*

TRADITIONAL AMERICAN PIECRUST

Makes 1 (9-inch) crust

- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ½ cup (80 grams) ice water

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add ½ cup (80 grams) ice water in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

Note: *Press the dough into a disk rather than shaping it into a ball to allow it to chill faster. This will also make the dough easier to roll out*

ALMOND OAT CRUMBLE

Makes about 2 cups

- 1 cup (80 grams) old-fashioned oats
- ½ cup (48 grams) almond meal
- ½ cup (73 grams) firmly packed light brown sugar
- ¼ cup (31 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) unsalted butter, cubed
- ½ cup (57 grams) chopped pecans

1. In a small bowl, whisk together oats, almond meal, brown sugar, flour, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Stir in pecans. Refrigerate for up to 5 days.

PRO TIP

If your fruit pies tend to be runny, precook half of your filling to ensure that it is thick enough. Take half of the fruit-sugar-starch mixture, and bring it to a boil. Simmer for 2 to 3 minutes. Remove from heat, and stir in the remaining raw fruit. The uncooked fruit will help your thickened filling retain its texture.

MAPLE-PECAN APPLE CAKE WITH MAPLE BUTTERCREAM

Makes 1 (13x9-inch) cake

To give this cake a richer maple flavor, we used Grade B maple syrup, which has a stronger profile than Grade A.

- 1 cup (227 grams) unsalted butter, softened
- ½ cup (110 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams), room temperature
- 1 tablespoon (13 grams) vanilla extract
- 3 cups (375 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (2.5 grams) baking soda
- 1 cup (336 grams) Grade B maple syrup
- ¾ cup (180 grams) sour cream
- 1 Honeycrisp apple (200 grams), peeled and chopped (about 1¼ cups)
- ¾ cup (85 grams) finely chopped pecans
- Maple Buttercream (recipe follows)**

1. Preheat oven to 325°F (170°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, salt, cinnamon, and baking soda. In a small bowl, whisk together maple syrup and sour cream. With mixer on low speed, gradually add flour mixture to butter mixture alternately with maple syrup mixture, beginning and ending with flour mixture, beating just until combined after each addition. Fold in apple and pecans. Pour batter into prepared pan, smoothing top with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Maple Buttercream onto cooled cake. Cover and refrigerate for up to 3 days.

MAPLE BUTTERCREAM

Makes 5 cups

- 6 large egg whites (180 grams)
- ½ cup plus 2 tablespoons (124 grams) granulated sugar
- 1 cup (336 grams) Grade B maple syrup
- 1¾ cups plus 2 tablespoons (425 grams) unsalted butter, softened
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium speed until foamy. Gradually add sugar, beating until medium peaks form.
2. Meanwhile, in a large saucepan, heat maple syrup over medium heat until a candy thermometer registers 240°F (116°C).
3. Slowly pour hot maple syrup into egg white mixture, beating until bowl is cool to the touch. Add butter, 2 tablespoons (28 grams) at a time, beating until combined. (Buttercream may look slightly runny at this point, but continue whipping until fluffy.) Add salt and vanilla, beating to combine. Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before using.





GINGER PEAR SKILLET CAKE

Makes 1 (10 -inch) cake

Packed with crystallized ginger and diced pears, this rich, buttery skillet cake is sure to impress any weeknight guest. A final sprinkle of sugar adds a little crunch that contrasts the dense, moist texture of the cake.

- ¾ cup (170 grams) unsalted butter, softened**
- 1½ cups (300 grams) plus 3 tablespoons (36 grams) granulated sugar, divided**
- 3 large eggs (150 grams)**
- ¾ teaspoon (3 grams) almond extract**
- 2 cups (250 grams) all-purpose flour**
- 1¾ teaspoons (8.75 grams) baking powder**
- ¾ teaspoon (2.25 grams) kosher salt**
- ¾ cup (180 grams) crème fraîche**
- 1 pound (455 grams) pears, peeled and diced**
- 3 tablespoons (69 grams) chopped crystallized ginger, divided**

- 1.** Preheat oven to 350°F (180°C) . Butter and flour a 10-inch enamel-coated cast-iron skillet.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1½ cups (300 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond extract.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with crème fraîche, beginning and ending with flour mixture, beating just until combined after each addition. Fold in half of pears and 1½ tablespoons (34.5 grams) ginger.
- 4.** Spoon batter into prepared pan, spreading to edges. Arrange remaining pears and remaining 1½ tablespoons (34.5 grams) ginger on top, slightly pressing into batter. Sprinkle with 2 tablespoons (24 grams) sugar.
- 5.** Bake until a wooden pick inserted in center comes out clean, about 50 minutes, covering with foil to prevent excess browning, if necessary. Remove from oven; sprinkle with remaining 1 tablespoon (12 grams) sugar. Let cool completely.

PRO TIP

If you don't have a 10-inch cast-iron or ovenproof skillet, a 10-inch round cake pan will work, too.

PEAR ALMOND CAKE

Makes 1 (9-inch) cake

This rich, almondy cake is a showstopper, perfect for dinner parties, but so easy that you can whip it up for a mid-afternoon weekday treat.

- 1 cup (227 grams) unsalted butter, softened**
- 1½ cups (300 grams) granulated sugar**
- 3 large eggs (150 grams)**
- 2 cups (250 grams) all-purpose flour**
- ¼ teaspoon kosher salt**
- ⅓ cup (80 grams) whole milk**
- ½ teaspoon (2 grams) almond extract**
- ½ teaspoon (2 grams) vanilla extract***
- 1 large red pear (230 grams), cored and cut into 12 thin slices**
- ½ cup (57 grams) sliced almonds**
- Garnish: confectioners' sugar**

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 9-inch cast-iron skillet.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
- 3.** In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in extracts. Spoon batter into prepared pan. Place pear slices, cut side down, in a pinwheel fashion on batter.
- 4.** Bake until lightly browned, 25 to 30 minutes. Sprinkle with almonds, and bake until a wooden pick inserted in center comes out clean, 10 to 15 minutes more. Let cool in skillet for 15 minutes. Dust with confectioners' sugar, if desired. Serve warm.

**We used Heilala Pure Vanilla Extract.*



cover recipe



APPLE SPICE CAKE

Makes 1 (9 inch) cake

You'll love this spiced, autumn-inspired spin on the basic 1-2-3-4 cake that gets its name from the proportions of its base ingredients: 1 cup butter, 2 cups sugar, 3 cups flour, 4 eggs.

- 1 cup (227 grams) plus 2 tablespoons (28 grams) unsalted butter, divided**
- 2 cups (370 grams) chopped peeled McIntosh apples**
- 2 cups (400 grams) granulated sugar**
- 4 large eggs (200 grams)**
- 3 cups (375 grams) cake flour**
- 1 tablespoon (15 grams) baking powder**
- 2 teaspoons (4 grams) ground cinnamon**
- ½ teaspoon (1 gram) ground cloves**
- ¼ teaspoon ground allspice**
- 1 cup (240 grams) whole milk**
- 2 teaspoons (8 grams) vanilla extract**
- Cinnamon Frosting (recipe follows)**
- Apple Cake Topping (recipe follows)**

- 1.** Preheat oven to 350°F (180°C). Butter and flour 2 (9-inch) round cake pans.
- 2.** In a medium skillet, melt 2 tablespoons (28 grams) butter over medium heat. Add apples; cook, stirring occasionally, until softened. Remove from heat; let cool for 10 minutes.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat sugar and remaining 1 cup (227 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
- 4.** In a medium bowl, whisk together flour, baking powder, cinnamon, cloves, and allspice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in vanilla. Fold in cooled apples. Divide batter between prepared pans, smoothing tops if necessary.

- 5.** Bake until a wooden pick inserted in center comes out clean, 28 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Spread Cinnamon Frosting between layers and on top and sides of cake. Spoon Apple Cake Topping on top of cake. Cover and refrigerate for up to 3 days.

CINNAMON FROSTING

Makes about 5 cups

- 1 cup (227 grams) unsalted butter, softened**
- 1 (2-pound) package (910 grams) confectioners' sugar**
- 1 teaspoon (2 grams) ground cinnamon**
- 8 to 9 tablespoons (120 to 135 grams) whole milk**
- 1 teaspoon (4 grams) vanilla extract**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, 3 to 4 minutes.
- 2.** In a large bowl, whisk together confectioners' sugar and cinnamon. Gradually add sugar mixture to butter, beating until smooth. Add 8 tablespoons (120 grams) milk, beating until a spreadable consistency is reached. (Add remaining 1 tablespoon [15 grams] milk if necessary.) Beat in vanilla. Use immediately.

APPLE CAKE TOPPING

Makes about 1½ cups

- 2 teaspoons (10 grams) unsalted butter**
- 1½ cups (277.5 grams) chopped peeled McIntosh apple**
- 1 cup (328 grams) prepared hot caramel sauce**

- 1.** In a medium skillet, melt butter over medium heat. Add apples; cook until tender, about 10 minutes. Remove from heat; let cool completely.
- 2.** Drain apples, discarding juices. In a small bowl, stir together apples and caramel sauce. Use immediately.

RED WINE-POACHED PEAR TART

Makes 1 (14x4 inch) tart

With a centerpiece of wine-infused pears, this tart is almost too gorgeous to eat. Almost.

Almond Crust (recipe follows)

- 3 cups (720 grams) dry red wine, such as Zinfandel
- ½ cup (100 grams) granulated sugar
- 2 star anise
- 3 small Bartlett or D'Anjou pears (456 grams), peeled, halved, and cored (stems left intact)

Almond Cream (recipe follows)

Garnish: toasted sliced almonds, confectioners' sugar

1. Preheat oven to 350°F (180°C).
2. Remove Almond Crust from freezer. Peel off top sheet of parchment. Invert dough into a 14x4-inch removable-bottom tart pan; carefully peel off parchment. Gently press dough into bottom and up sides of pan. (If dough cracks, press it back together.) Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
3. Bake for 15 minutes. Carefully remove paper and weights. Let cool completely on a wire rack. Reduce oven temperature to 325°F (170°C).
4. In a medium saucepan, bring wine, granulated sugar, and star anise to a boil over high heat. Boil for 5 minutes. Reduce heat to low. Add pears; cover and simmer until pears are tender, about 20 minutes. Carefully remove pears, and let cool completely.
5. Spread chilled Almond Cream into prepared tart shell. Arrange cooled poached pears on top of Almond Cream.
6. Bake until center is set, 40 to 45 minutes. Let cool completely. Garnish with almonds and confectioners' sugar, if desired.

ALMOND CRUST

Makes 1 (14x4 inch) crust

- ½ cup (113 grams) unsalted butter, softened
- ½ cup (100 grams) granulated sugar
- 1 large egg (50 grams)
- 1 cup (125 grams) cake flour
- ½ teaspoon (2.5 grams) baking powder
- ½ cup (57 grams) sliced almonds, finely chopped
- ¼ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, about 2 minutes, stopping to scrape sides of bowl. Add egg, beating well.
2. In a medium bowl, sift together flour and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until well combined. Beat in almonds and salt. (This is a very wet dough.)
3. Between 2 large sheets of parchment paper, roll dough into a 16x6-inch rectangle. Freeze until firm, about 15 minutes

ALMOND CREAM

Makes about 1 cup

- ½ cup (48 grams) almond flour
- ¼ cup plus 1 tablespoon (62 grams) granulated sugar
- ¼ cup (57 grams) unsalted butter, softened
- 1 large egg yolk (19 grams)
- 2 teaspoons (6 grams) all-purpose flour
- ¼ teaspoon kosher salt
- ¼ teaspoon lemon zest
- ¼ teaspoon (1 gram) almond extract

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at medium speed until pale in color and fluffy, about 3 minutes. Cover and refrigerate for at least 3 hours before using.



PRO TIP

Streusel topping can be made up to 3 days in advance and refrigerated until ready to use. These muffins freeze well and can be reheated once thawed. Let thaw for about 1 hour before heating.



APPLE MUFFINS

Makes 12 muffins

Bake these fluffy beauties for a quick breakfast on the go or a midday snack. The pumpkin spice streusel topping will keep you coming back for more.

- 2½ cups (313 grams) plus ⅓ cup (83 grams) all-purpose flour, divided**
- 1½ cups (330 grams) firmly packed light brown sugar, divided**
- ¼ cup (57 grams) unsalted butter, melted**
- ¾ teaspoon (2.25 grams) kosher salt, divided**
- 1¼ teaspoons (3 grams) Pumpkin Pie Spice (recipe follows), divided**
- ½ cup (113 grams) unsalted butter, softened**
- 2 large eggs (100 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 1 teaspoon (5 grams) baking powder**
- ¼ teaspoon (1.25 grams) baking soda**
- ½ cup (120 grams) 2% plain Greek yogurt**
- 1½ cups (142 grams) chopped peeled Honeycrisp apples**
- 1 cup (120 grams) confectioners' sugar**
- ¼ cup (60 grams) heavy whipping cream**

- 1.** Preheat oven to 350°F (180°C). Line a 12-cup muffin pan with parchment or paper liners.
- 2.** In a small bowl, stir together ⅓ cup (83 grams) flour, ½ cup (110 grams) brown sugar, melted butter, ¼ teaspoon salt, and ¼ teaspoon Pumpkin Pie Spice until crumbly. Set aside.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and remaining 1 cup (220 grams) brown sugar at

medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

- 4.** In a medium bowl, whisk together baking powder, baking soda, remaining 2½ cups (313 grams) flour, remaining 1 teaspoon (3 grams) Pumpkin Pie Spice, and remaining ½ teaspoon (1.5 grams) salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with yogurt, beginning and ending with flour mixture, beating just until combined after each addition. Fold in apples. Spoon batter into prepared muffin cups. Top batter with streusel.
- 5.** Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 25 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on wire racks.
- 6.** In a small bowl, stir together confectioners' sugar and cream until smooth. Drizzle glaze onto cooled muffins.

PUMPKIN PIE SPICE

Makes about ½ cup

- ½ cup (32 grams) ground cinnamon**
- 2½ tablespoons (15 grams) ground ginger**
- 2 teaspoons (4 grams) ground nutmeg**
- 2 teaspoons (4 grams) ground allspice**

- 1.** In a small bowl, stir together all ingredients. Store in an airtight container for up to 6 months.

APPLE PIE

Makes 1 (9-inch) pie

The combination of spiced apple filling and buttery double crust is as close to simple perfection as a dessert can get. Remember, cold ingredients and limited handling of the dough create the flakiest crust.

Piecrust Dough (recipe follows)

- ⅓ cup (67 grams) granulated sugar**
- ⅓ cup (73 grams) firmly packed light brown sugar**
- 3 tablespoons (24 grams) cornstarch**
- 1 teaspoon (2 grams) apple pie spice**
- ¼ teaspoon kosher salt**
- 4 cups (670 grams) sliced Gala or Fuji apples (about 2½ pounds)**
- 1 tablespoon (15 grams) fresh lemon juice**
- 1 large egg (50 grams)**
- 1 tablespoon (15 grams) water**

- 1.** Preheat oven to 375°F (190°C).
- 2.** Let Piecrust Dough stand at room temperature until slightly softened, about 15 minutes. On a lightly floured surface, roll half of dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate.
- 3.** In a large bowl, whisk together sugars, cornstarch, apple pie spice, and salt. Add apples and lemon juice, tossing to coat. Spoon apple mixture into prepared crust.
- 4.** On a lightly floured surface, roll remaining dough into a 12-inch circle. Using a sharp knife or a fluted pastry wheel, cut 6 (1-inch-wide) strips.

Arrange strips in a lattice design on top of filling. Trim strips to ½ inch beyond edge of plate. Fold edges under, and crimp as desired.

5. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush egg wash onto dough.

6. Bake until crust is golden brown and apples are tender, 50 minutes to 1 hour, loosely covering with foil after 30 minutes of baking to prevent excess browning. Serve warm.

PIECRUST DOUGH

Makes 1 (9-inch) double crust

- 4 cups (500 grams) all-purpose flour**
- ½ cup (100 grams) granulated sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- ¾ cup (170 grams) cold unsalted butter, cubed**
- ¾ cup (180 grams) ice water**

- 1.** In the work bowl of a food processor, place flour, sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add ¾ cup (180 grams) ice water in a slow, steady stream until a dough forms.
- 2.** Turn out dough onto a lightly floured surface, and divide in half. Shape each half into a disk, and wrap tightly in plastic wrap. Refrigerate for at least 30 minutes or overnight.





APPLE CRUMB CAKE WITH CRÈME FRAÎCHE GLAZE

Makes 1 (8 inch) cake

Filled with layers of roasted apples and topped with an Orange-Cinnamon Streusel and tangy glaze, this crumb cake is sweet to the core. We used Honeycrisp apples for their sweet-tart flavor, but if you can't find Honeycrisps, any other bright baking apple, like Granny Smith or Braeburn, will do.

- 3 cups (300 grams) thinly sliced Honeycrisp apples**
- 1 cup (200 grams) plus 2 tablespoons (24 grams) granulated sugar, divided**
- 1½ teaspoons (3 grams) ground cinnamon**
- 1½ cups (188 grams) all-purpose flour**
- 1½ teaspoons (7.5 grams) baking powder**
- ¾ teaspoon (2.25 grams) kosher salt**
- ½ cup (113 grams) unsalted butter, melted***
- 2 large eggs (100 grams), room temperature**
- ¼ cup (60 grams) crème fraîche, room temperature**
- 1½ teaspoons (6 grams) vanilla extract**
- ¼ teaspoon almond extract**
- Orange-Cinnamon Streusel (recipe follows)**
- Crème Fraîche Glaze (recipe follows)**

- 1.** Preheat oven to 400°F (200°C). Line a rimmed baking sheet with parchment paper. Spray an 8-inch light-colored springform pan with cooking spray; line bottom and sides of pan with parchment paper.
- 2.** In a large bowl, toss together apples, 2 tablespoons (24 grams) sugar, and cinnamon. Let stand for 20 minutes.
- 3.** Pat apples dry; reserve 23 slices. Cut remaining slices crosswise into ½-inch pieces; spread on prepared baking sheet.
- 4.** Bake until tender, 10 to 12 minutes. Let cool on pan for 20 minutes. Reduce oven temperature to 350°F (180°C)
- 5.** In a large bowl, whisk together flour, baking powder, salt, and remaining 1 cup (200 grams) sugar. Make a well in center of flour mixture; add melted butter, eggs, crème fraîche, and extracts, whisking just until combined, stopping to scrape sides of bowl as needed.

6. Spread half of batter into prepared springform pan. Place roasted apple pieces on batter, leaving a ¼-inch border around edge. Spread remaining batter onto apples. Arrange reserved 23 apple slices in fans of 3 or 4 on batter as desired. Top with Orange-Cinnamon Streusel, letting apples peek through.

7. Bake until golden brown and a wooden pick inserted in center comes out with just a few moist crumbs, 55 minutes to 1 hour and 5 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 5 minutes. Run a knife around edges of cake. Remove from pan, and let cool completely on a wire rack. Drizzle Crème Fraîche Glaze onto cooled cake. Serve immediately.

**We used Président.*

ORANGE-CINNAMON STREUSEL

Makes ⅓ cup

- 3 tablespoons (42 grams) firmly packed light brown sugar**
- 2 tablespoons (24 grams) granulated sugar**
- ½ teaspoon orange zest**
- ¼ teaspoon kosher salt**
- ¼ teaspoon ground cinnamon**
- ¼ cup (57 grams) unsalted butter, melted**
- ⅓ cup (83 grams) all-purpose flour**

1. In a medium bowl, whisk together sugars, zest, salt, and cinnamon. Stir in melted butter. Fold in flour just until combined. Use immediately, or refrigerate for up to 5 days.

CRÈME FRAÎCHE GLAZE

Makes ½ cup

- 1 cup (120 grams) confectioners' sugar**
- 2 tablespoons (30 grams) crème fraîche**
- 1 tablespoon (15 grams) fresh orange juice**

1. In a small bowl, stir together all ingredients until smooth. Use immediately.

PUMPKIN & SWEET POTATO



IMPARTING CUSTARDY, CREAMY TEXTURE AND NATURAL SWEETNESS TO PIES, BREADS, AND CAKES,
THESE TWO ORANGE-HUED INGREDIENTS ARE FALL BAKING GAME CHANGERS





PUMPKIN-DATE BABKA

Makes 1 (12- to 13-inch) round loaf

This tightly woven babka is visually impressive, and braiding the dough to create the design is easier than you think. The tender pumpkin bread is layered with spiraling waves of Date-Hazelnut Filling gently spiced with a dash of cardamom. We like slicing into the round like a pie and drizzling wedges with the tangy Crème Fraîche Honey Glaze before serving.

- ¼ cup (60 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- 4 tablespoons (48 grams) granulated sugar, divided**
- 1 tablespoon (9 grams) active dry yeast**
- 3¾ cups (469 grams) all-purpose flour, divided**
- 1½ teaspoons (4.5 grams) kosher salt**
- ¾ cup (183 grams) canned pumpkin**
- 3 large eggs (150 grams), divided**
- 1 teaspoon (4 grams) vanilla extract**
- ½ cup (113 grams) unsalted butter, softened**
- Date-Hazelnut Filling (recipe follows)**
- 1 tablespoon (15 grams) water**
- 2 tablespoons (24 grams) sanding sugar**
- ¼ teaspoon ground cinnamon**
- Crème Fraîche Honey Glaze (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together warm milk, 2 tablespoons (24 grams) granulated sugar, and yeast by hand until yeast is dissolved. Let stand for 10 minutes.
- 2.** With mixer on low speed, add ¾ cup (94 grams) flour, beating until smooth, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 45 minutes.
- 3.** Add salt, remaining 3 cups (375 grams) flour, and remaining 2 tablespoons (24 grams) granulated sugar. Add pumpkin, 2 eggs (100 grams), and vanilla, and using the dough hook attachment, beat at low speed until combined, 2 to 3 minutes. Scrape sides of bowl, and increase mixer speed to medium-low; beat

until dough pulls away from sides of bowl, 7 to 9 minutes. Add butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next. Shape dough into a ball.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.

5. Punch down dough, and divide in half (about 490 grams each). On a lightly floured surface, roll each half of dough into an 18x9-inch rectangle. Spread half of Date-Hazelnut Filling onto each rectangle, leaving a 1-inch border on all sides. Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. Place rolls, seam side down, on work surface. Using a bench scraper, cut each roll in half lengthwise; turn halves cut side up.

6. To prepare loaf for braiding, lay two strands side by side horizontally across your work surface. Place remaining strands perpendicular to them over center. To weave the center, carefully fold back the top half of the left vertical strand and the left side of the top horizontal strand. Return the vertical strand to its previous position, and lay the horizontal strand over it. Repeat by folding back the bottom half of the right vertical strand and the right half of the bottom horizontal strand. Return the vertical strand to its previous position, and lay the horizontal strand over it. The four strands should now be closely woven at center.

7. To braid loose ends, lift each “under” strand over the strand to its right until you’ve gone clockwise one full circle. Repeat procedure in a counterclockwise direction, lifting each “under” strand over the strand to its left until you’ve gone one full circle. Repeat braiding in alternating directions until you’ve reached ends. Tuck ends under.

8. Transfer to a parchment paper-lined baking sheet. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, about 30 minutes.

9. Preheat oven to 350°F (180°C).

10. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). In another small bowl, stir together sanding sugar and cinnamon. Brush egg wash onto dough, and sprinkle with cinnamon sugar.

11. Bake until an instant-read thermometer inserted in center registers 205°F (96°C), 55 minutes to 1 hour, covering with foil after 25 minutes of baking to prevent excess browning. Let cool completely on a wire rack. Drizzle Crème Fraîche Honey Glaze onto cooled loaf.

DATE-HAZELNUT FILLING

Makes about 1¼ cups

- 1½ cups (262.5 grams) whole pitted dates**
- ⅓ cup (80 grams) water**
- 2 tablespoons (24 grams) granulated sugar**
- 1 teaspoon (2 grams) ground cinnamon**
- ½ teaspoon (2 grams) vanilla extract**
- ¼ teaspoon kosher salt**
- ¼ teaspoon ground cardamom**
- 1 cup (113 grams) finely chopped hazelnuts**

- 1.** In a small microwave-safe bowl, combine dates and ⅓ cup (80 grams) water. Loosely cover and microwave on high for 2 minutes.
- 2.** Place dates, any remaining water, sugar, cinnamon, vanilla, salt, and cardamom in the work bowl of a food processor; process until smooth. Transfer to a bowl, and let cool completely. Stir in hazelnuts.

CRÈME FRAÎCHE HONEY GLAZE

Makes about ¾ cup

- ½ cup (120 grams) crème fraîche**
- ½ cup (60 grams) confectioners’ sugar**
- 2 tablespoons (42 grams) honey**
- ¼ teaspoon (1 gram) vanilla extract**
- ¼ teaspoon kosher salt**

- 1.** In a small bowl, whisk together all ingredients until smooth. Use immediately.

SWEET POTATO DUTCH OVEN BREAD

Makes 1 loaf

This Dutch oven bread is tender, with a brilliant orange hue and a touch of sweetness.

- 4 cups (508 grams) bread flour**
- 1½ cups (366 grams) lightly mashed baked sweet potato (see Note)**
- 1 tablespoon (9 grams) kosher salt**
- 2¼ teaspoons (7 grams) instant yeast**
- 1¼ cups (300 grams) warm water (105°F/41°C to 110°F/43°C)**

Corn flour, for dusting

- 1.** In a large bowl, place bread flour, sweet potato, salt, and yeast. Add 1¼ cups (300 grams) warm water, and stir by hand until fully incorporated and a sticky dough forms. (Alternatively, place bread flour, sweet potato, salt, and yeast in the bowl of a stand mixer fitted with the paddle attachment. Add 1¼ cups [300 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours.
- 2.** Refrigerate for at least 2 hours (preferably overnight).
- 3.** Turn out dough onto a lightly floured surface, and gently press just to level and even it out. Starting on

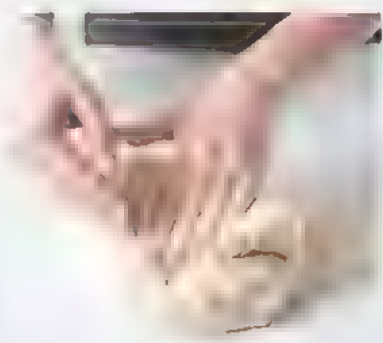
left side and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round. (See *Shape Your Boule* below.)

- 4.** Heavily dust a sheet of parchment paper with corn flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
- 5.** When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).
- 6.** Carefully remove hot Dutch oven from oven; remove lid, and quickly turn bread into Dutch oven so seam is now on bottom. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.
- 7.** Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

Note: For mashed sweet potatoes: Wash sweet potatoes, prick with a fork, and bake in a 425°F (220°C) oven for 30 to 40 minutes.

SHAPE YOUR BOULE

Use gentle tucks, folds, and rolls to help you shape the domed Dutch oven loaf.



- 1.** Place your dough on a lightly floured surface. Fold one outer edge into the center, pressing lightly to hold it in place.



- 2.** Moving clockwise, continue to tuck the edges into the center. Press dough folds in gently as you tuck, being careful not to overwork the dough. As this is a no-knead recipe, any excess handling will make your bread tougher.



- 3.** Turn the dough ball seam side down. Cup the dough, and gently drag it toward you. Repeat this process several times. You want to feel the ball sticking slightly, tugging the sides and stretching the dough into a taut ball.





PUMPKIN SPICE GOOEY BUTTER CAKE

Makes 1 (13x9-inch) cake

Inspired by the gooey butter cake of St. Louis, Missouri, this spiced cake has two textured layers: a chewy brown sugar base and a filling so rich with butter, eggs, and pumpkin purée that the middle sinks down into a creamy, custardy valley.

- ¾ cup (165 grams) firmly packed dark brown sugar**
- ¼ cup (50 grams) granulated sugar**
- ½ cup (113 grams) plus 6 tablespoons (84 grams) unsalted butter, melted and divided**
- 5 large eggs (250 grams), divided**
- 1½ cups (188 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- 8 ounces (225 grams) cream cheese, softened**
- 1 (15-ounce) can (425 grams) pumpkin**
- 3 tablespoons (45 grams) spiced black rum**
- 3¾ cups (450 grams) confectioners' sugar, sifted**
- 1 teaspoon (2 grams) ground cinnamon**
- ¼ teaspoon ground ginger**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon ground allspice**
- ¼ teaspoon ground cloves**
- Garnish: confectioners' sugar**

- 1.** Preheat oven to 350°F (180°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a large bowl, whisk together brown sugar, granulated sugar, 6 tablespoons (84 grams) melted butter, and 2 eggs (100 grams). Add flour, baking powder, and salt, whisking until smooth. Spread into prepared pan; set aside.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium-low speed until smooth. Add pumpkin, and beat until combined, 2 to 3 minutes. Add rum, remaining 3 eggs (150 grams), and remaining ½ cup (113 grams) melted butter, beating until smooth. Gradually add confectioners' sugar, cinnamon, ginger, nutmeg, allspice, and cloves, beating until well combined. Pour over cake base, smoothing with an offset spatula.
- 4.** Bake until center is slightly set, about 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Dust with confectioners' sugar, if desired.

PUMPKIN APPLE LOAF

Makes 1 (9x5-inch) loaf

This spiced loaf gets its magic from McIntosh apples. The subtly sweet applesauce fuses flawlessly with the pumpkin while fresh pieces of apple give an unmistakable, straight-from-the-orchard flavor.

- 1½ cups (207 grams) whole wheat flour**
- 1 cup (125 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (2 grams) ground cinnamon**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (1 gram) ground allspice**
- ¼ teaspoon ground nutmeg**
- 1 cup (244 grams) canned pumpkin**
- ¾ cup (165 grams) firmly packed light brown sugar**
- ½ cup (120 grams) McIntosh Applesauce (recipe below)**
- ¼ cup (50 grams) granulated sugar**
- 2 large eggs (100 grams)**
- ½ cup (93 grams) grated unpeeled McIntosh apples, squeezed dry**

½ cup (93 grams) chopped unpeeled McIntosh apples

1 large McIntosh apple (185 grams) Crumble Topping (recipe follows)

- 1.** Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan; line pan with parchment paper.
- 2.** In a large bowl, whisk together flours, baking powder, baking soda, cinnamon, salt, allspice, and nutmeg.
- 3.** In a medium bowl, stir together pumpkin, brown sugar, McIntosh Applesauce, granulated sugar, and eggs. Make a well in center of dry ingredients; add pumpkin mixture, stirring just until combined. Fold in grated and chopped apples.
- 4.** Using a mandoline, thinly slice whole apple at the cross section. Line 3 slices along each long side of prepared pan.
- 5.** Fill a 16-inch piping bag with batter, and pipe into perimeter of pan to ensure apple slices stay in place. Pipe remaining batter into pan, filling three-fourths full. Sprinkle with Crumble Topping.
- 6.** Bake until a wooden pick inserted in center comes out clean, 50 minutes to 1 hour. Let

cool completely on a wire rack. Wrap tightly in plastic wrap, and refrigerate for up to 4 days. To freeze, wrap tightly in plastic wrap, and store in a heavy-duty resealable plastic bag. Freeze for up to 2 months

CRUMBLE TOPPING

Makes 1 cup

- ¼ cup (50 grams) granulated sugar**
- ¼ cup (31 grams) all-purpose flour**
- ¼ cup (24 grams) almond flour**
- ¼ cup (20 grams) old-fashioned oats**
- 2 tablespoons (28 grams) cold unsalted butter, cubed**
- ¼ teaspoon kosher salt**
- ¼ teaspoon ground cinnamon**
- ¼ teaspoon ground allspice**
- ¼ teaspoon baking powder**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at medium speed just until combined, 3 to 4 minutes. Refrigerate in an airtight container for up to 1 week.

MCINTOSH APPLESauce

Makes 3 cups

One of the most well-known varieties of apples, McIntosh apples are exceptionally juicy with a mellow sweet-tart flavor. This versatile sauce works in a wide range of recipes and blends beautifully with spices without being overpowering.

- 2 pounds (910 grams) McIntosh apples, unpeeled, cored, and chopped**
- 1 cup (240 grams) apple brandy**
- ½ cup (110 grams) firmly packed light brown sugar**
- 2 tablespoons (30 grams) fresh lemon juice**
- 1 tablespoon (9 grams) fruit pectin***
- 1 teaspoon (6 grams) vanilla bean paste**
- 1 teaspoon (2 grams) ground cinnamon**
- 1 teaspoon (2 grams) ground allspice**
- 6 to 7 cinnamon sticks**

- 1.** In a large stockpot, bring all ingredients to a simmer over medium-low heat. Simmer until apples are tender, 20 to 30 minutes. Remove from heat; let cool to room temperature.

- 2.** Using an immersion blender, blend until smooth**. Strain mixture through a fine-mesh sieve, discarding apple skin. Cover and refrigerate for at least 2 hours before using. Refrigerate in an airtight container for up to 2 weeks.

**We used Sure-Jell Premium Fruit Pectin.*

***You can also blend in the container of a blender or the work bowl of a food processor.*





SWEET POTATO BRIOCHE WITH ORANGE-PECAN STREUSEL

Makes 2 (9x5 inch) loaves

This brioche will knock your socks off. Incorporating streusel into the body of this lightly sweetened loaf infuses the bread with a subtle orange essence. It is absolutely worth the effort.

- 1 large or 2 small sweet potatoes (493 grams)**
- ½ cup (120 grams) warm water (105°F/41°C to 110°F/43°C)**
- ½ cup (100 grams) plus ⅓ cup (67 grams) granulated sugar, divided**
- 3 tablespoons (27 grams) active dry yeast**
- 7½ cups (938 grams) all-purpose flour, divided**
- 5 large eggs (250 grams), divided**
- 4 teaspoons (12 grams) kosher salt, divided**
- 1 cup (227 grams) unsalted butter, softened**
- 1 cup (113 grams) finely chopped pecans**
- ⅓ cup (73 grams) firmly packed light brown sugar**
- 3 tablespoons (9 grams) orange zest (about 1 orange)**
- ½ cup (113 grams) unsalted butter, melted**

- 1.** Preheat oven to 400°F (200°C). Line a baking sheet with foil.
- 2.** Scrub sweet potatoes, pat dry, and pierce several times with a fork. Place on prepared pan.
- 3.** Bake until tender, about 1 hour. Let cool for 10 minutes. Peel potatoes, and mash with a fork. Set aside.
- 4.** In the bowl of a stand mixer fitted with the paddle attachment, stir together ½ cup (120 grams) warm water, ¼ cup (50 grams) granulated sugar, and yeast by hand. Let stand until mixture is foamy, about 10 minutes.
- 5.** Add 1⅓ cups (167 grams) flour and 1 egg (50 grams); beat at low speed until smooth, 2 to 3 minutes. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes. (At the end of this initial fermentation process, there should be small bubbles forming around the edges of mixture.)

6. Add sweet potato purée, 4½ cups (563 grams) flour, 3 eggs (150 grams), ¼ cup (50 grams) granulated sugar, and 3 teaspoons (9 grams) salt; beat at low speed until combined, stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until dough is smooth and elastic, 2 to 3 minutes. With mixer running, add softened butter, 1 tablespoon (14 grams) at a time, letting each piece incorporate before adding the next.

7. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 2 hours.

8. In a medium bowl, whisk together pecans, brown sugar, zest, remaining 1⅓ cups (208 grams) flour, remaining ⅓ cup (67 grams) granulated sugar, and remaining 1 teaspoon (3 grams) salt. Drizzle with melted butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached.

9. Spray 2 (9x5-inch) loaf pans with cooking spray; line pans with parchment paper.

10. Turn out dough onto a lightly floured surface. Punch down dough, and divide in half. Loosely cover and let rest for 10 minutes. Roll half of dough into a 16x9-inch rectangle. Sprinkle with one-fourth of streusel. Starting with one short side, roll up dough, jelly roll style; pinch seam to seal. Place dough, seam side down, in one prepared pan. Repeat with remaining dough and one-fourth of streusel. Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 to 45 minutes.

11. Preheat oven to 350°F (180°C).

12. In a small bowl, lightly whisk remaining 1 egg (50 grams). Brush loaves with egg wash, and sprinkle with remaining streusel.

13. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 minutes to 1 hour, loosely covering with foil halfway through baking to prevent excess browning, if necessary. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

PUMPKIN CAKE WITH BROWNEB BUTTER STREUSEL

Makes 1 (9-inch) cake

This single-layer cake is the epitome of fall. The brown butter gives it a subtle caramel depth, and the pepita-laden streusel adds a salty balance.

- ½ cup (113 grams) plus 5 tablespoons (70 grams) unsalted butter, softened and divided**
- 1½ cups (208 grams) plus ¾ cup (94 grams) all-purpose flour, divided**
- ½ cup (71 grams) roasted salted pepitas**
- 2¼ cups (450 grams) granulated sugar, divided**
- ½ cup (110 grams) firmly packed light brown sugar, divided**
- 1½ teaspoons (4.5 grams) kosher salt, divided**
- 2 large eggs (100 grams)**
- 1 (15-ounce) can (425 grams) pumpkin**
- 1 teaspoon (2 grams) ground cinnamon**
- 1 teaspoon grated fresh nutmeg**
- ½ teaspoon (2.5 grams) baking soda**
- ½ teaspoon (2.5 grams) baking powder**
- ½ teaspoon (1 gram) ground ginger**
- ½ cup (120 grams) whole milk**

1. In a medium saucepan, melt 5 tablespoons (70 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat; let cool to room temperature.

2. In a medium bowl, whisk together ¾ cup (94 grams) flour, pepitas, ¼ cup (50 grams)

granulated sugar, ¼ cup (55 grams) brown sugar, and ½ teaspoon (1.5 grams) salt. Drizzle with browned butter, and stir with a wooden spoon until combined. Crumble with your fingertips until desired consistency is reached. Set aside.

3. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan; line pan with parchment paper.

4. In the bowl of a stand mixer fitted with the paddle attachment, beat remaining 2 cups (400 grams) granulated sugar, remaining ½ cup (113 grams) butter, and remaining ¼ cup (55 grams) brown sugar at medium speed until fluffy, 5 to 7 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add eggs, one at a time, beating well after each addition. Add pumpkin, beating just until combined.

5. In a medium bowl, whisk together cinnamon, nutmeg, baking soda, baking powder, ginger, remaining 1½ cups (208 grams) flour, and remaining 1 teaspoon (3 grams) salt. Gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula. Sprinkle with streusel.

6. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour. Let cool in pan for 10 minutes. Run a sharp knife around edges of cake to loosen sides. Invert onto a plate; then invert again onto a wire rack. Let cool completely.





CAST IRON SWEET POTATO CARDAMOM BREAD

Makes 1 (10-inch) loaf

Recipe by Mandy Dixon

In this recipe, bread flour helps the dough rise, and milk softens the dough and makes it tender. The sweet potato provides a natural sweetness, but the bread itself isn't too sweet or cloying. This is particularly good if there is some tartness or acid added, so consider adding in chopped fruit or citrus to the mix.

- 2¼ cups (286 grams) bread flour, divided**
- ¼ cup (60 grams) warm milk (120°F/49°C to 130°F/54°C)**
- 3½ teaspoons (10.5 grams) active dry yeast**
- 2 large eggs (100 grams)**
- ⅓ cup (81 grams) sweet potato purée (see PRO TIP)**
- ⅓ cup (76 grams) unsalted butter, softened**
- 2 tablespoons (24 grams) granulated sugar**
- 1 tablespoon (3 grams) orange zest**
- 1 teaspoon (3 grams) kosher salt**
- Cardamom Filling (recipe follows)**
- ⅓ cup (57 grams) chopped toasted pecans**
- Lemon-Vanilla Glaze (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, stir together ⅓ cup (42 grams) flour, warm milk, and yeast by hand. Let stand until mixture is foamy, about 5 minutes.
- 2.** Add eggs, sweet potato purée, butter, sugar, zest, salt, and remaining flour, and beat at low speed until combined. Turn out dough onto a heavily floured surface, and knead until smooth and elastic, 4 to 5 minutes.
- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 4.** Butter a 10-inch cast-iron skillet.
- 5.** Turn out dough onto a heavily floured surface, and roll into an 18x10-inch rectangle. Spread Cardamom Filling onto dough. Sprinkle with pecans, leaving a 1-inch border. Starting at one long side, roll up dough, jelly roll style; pinch seam to seal. Place seam side down on work surface. Using a serrated knife, cut roll in half lengthwise. Carefully twist dough pieces around each other,

cut sides up, and form into a circle. Place in prepared pan. Wrap pan tightly in plastic wrap, and refrigerate overnight.

- 6.** Uncover and bring dough to room temperature. Cover and let rise in a warm, draft-free place (75°F/24°C) for about 30 minutes.
- 7.** Preheat oven to 350°F (180°C).
- 8.** Bake for 25 minutes. Reduce oven temperature to 325°F (170°C), and bake 15 minutes more, covering with foil to prevent excess browning, if necessary. Drizzle Lemon-Vanilla Glaze onto bread. Let glaze soak in a bit, and serve warm.

PRO TIP

Preheat oven to 425°F (220°C). Rub 1 medium sweet potato with canola or grapeseed oil. Prick potato with a fork, and season with sea salt. Wrap potato in foil. Bake until potato is completely soft, about 45 minutes. Let cool. Peel, and puree in the container of a blender. We always bake potatoes rather than boil for more intense flavor.

CARDAMOM FILLING

Makes about ¾ cup

- ½ cup (110 grams) firmly packed light brown sugar**
- ⅓ cup (76 grams) unsalted butter, softened**
- 1½ teaspoons (3 grams) ground cinnamon**
- ½ teaspoon (1 gram) ground cardamom**

- 1.** In a medium bowl, stir together all ingredients. Use immediately.

LEMON-VANILLA GLAZE

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar**
- 1 tablespoon (15 grams) whole milk**
- 1 teaspoon (5 grams) fresh lemon juice**
- ½ teaspoon (2 grams) vanilla extract**

- 1.** In a small bowl, stir together all ingredients. Use immediately.

SWEET POTATO BEBINCA

Makes 1 (9-inch) bebinca

Recipe by Nik Sharma

Traditionally from Goa, a coastal state in India, bebinca is a stunning seven-layer cake made of egg yolks, flour, coconut milk, and sugar and topped with ghee. But since it's fall, this version has golden sweet potatoes in the batter and is simplified to one layer for a more approachable, seasonal take. For a final flourish, pour a little maple syrup over a chilled slice.

- 1⅓ cups (406 grams) roasted sweet potato purée***
- 1⅓ cups (400 grams) full-fat coconut milk**
- 5 large eggs (250 grams)**
- 1 cup (200 grams) granulated sugar**
- 6 tablespoons (84 grams) unsalted butter or ghee, melted**
- 1 cup (125 grams) all-purpose flour**
- ½ teaspoon (1 gram) ground nutmeg**
- ¼ teaspoon sea salt**

1. Preheat to 350°F (180°C). Butter a 9-inch round baking pan with melted butter or ghee; line pan with parchment paper.

- 2.** In a large bowl, whisk together sweet potato purée, coconut milk, eggs, sugar, and melted butter or ghee. In a medium bowl, whisk together flour, nutmeg, and salt. Add flour mixture to sweet potato mixture, whisking until combined. Pour batter into prepared pan. Gently tap pan on counter to release any air bubbles.
- 3.** Bake for 1 hour. Let cool to room temperature. Remove from pan. Cover and refrigerate for at least 4 hours or overnight. Serve chilled or at room temperature.

**To make roasted sweet potato purée, wash and scrub sweet potatoes under cold running tap water to remove any dirt. Preheat oven to 400°F (200°C), and place sweet potatoes in an ovenproof dish. (Most baking pans can't withstand temperatures beyond 400°F [200°C], so we recommend using a cast-iron baking dish.) Bake until a skewer or knife passes through center of potato easily and flesh is soft and tender, 45 minutes to 1 hour. Let cool to room temperature. Remove and discard skins. Purée until smooth using a handheld blender, food processor, or blender.*

Photo by Nik Sharma



CARAMEL & CHOCOLATE



THESE RECIPES FEATURING SMOOTH CARAMEL AND VELVETY CHOCOLATE
OFFER CLASSIC, DECADENT COMFORT ALL AUTUMN LONG





CHOCOLATE-HAZELNUT TART

Makes 1 (9 inch) tart.

A delectable complement to your favorite red wine, this creamy tart is all things sweet and salty, with a cranberry filling and a hazelnut garnish.

Chocolate Short Dough (recipe follows)

- 1 cup (200 grams) granulated sugar
 - $\frac{2}{3}$ cup (226 grams) dark corn syrup
 - 2 large eggs (100 grams)
 - $\frac{1}{4}$ cup (60 grams) dry red wine
 - $\frac{1}{4}$ cup (57 grams) unsalted butter, melted
 - 2 teaspoons (8 grams) vanilla extract
 - $1\frac{1}{2}$ cups (255 grams) fresh or frozen cranberries
 - 1 cup (133 grams) peeled hazelnuts, skins removed, roughly chopped
 - 1 cup (170 grams) semisweet chocolate chips
 - $\frac{1}{2}$ cup (120 grams) heavy whipping cream
- Garnish: chopped hazelnuts, sea salt

1. Preheat oven to 350°F (180°C)
2. On a lightly floured surface, roll Chocolate Short Dough into a 12-inch circle. Transfer to a 9-inch square removable-bottom tart pan, pressing into bottom and up sides. Top with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
3. Bake for 15 minutes. Carefully remove paper and weights. Bake 5 minutes more. Let cool completely on a wire rack.
4. In a medium saucepan, stir together sugar, corn syrup, eggs, wine, melted butter, and vanilla until smooth. Stir in cranberries and hazelnuts. Bring to a boil over medium-high heat, stirring frequently. Reduce heat to medium-low; simmer, stirring constantly, until thickened, 6 to 8 minutes. Remove from heat; let cool to room temperature.

5. Spoon cranberry-hazelnut filling into prepared tart shell, smoothing top with an offset spatula.

6. Place chocolate in a medium heatproof bowl. In a small saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Pour hot cream over chocolate. Cover and let stand for 5 minutes; whisk until smooth. Pour ganache over cranberry-hazelnut filling, smoothing to edges of tart. Refrigerate until chilled, at least 3 hours.

7. Garnish with hazelnuts and sea salt, if desired.

CHOCOLATE SHORT DOUGH

Makes enough dough for 1 (9 inch) tart.

- $\frac{1}{2}$ cup plus 1 tablespoon (127 grams) unsalted butter, softened
- $\frac{1}{3}$ cup (67 grams) granulated sugar
- 2 large egg yolks (37 grams)
- $1\frac{1}{2}$ cups (188 grams) all-purpose flour
- $\frac{1}{4}$ cup (21 grams) unsweetened cocoa powder
- $\frac{1}{4}$ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition.
2. In a medium bowl, sift together flour, cocoa, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. (Do not overbeat.)
3. Turn out dough, and shape into a disk. Wrap in plastic wrap, and refrigerate for at least 1 hour.

QUICK AND EASY SKILLET COOKIE

Makes 1 (10-inch) skillet cookie

With melted chocolate and rich peanut butter, this is the ultimate indulgent weeknight treat.

- 1 cup (227 grams) unsalted butter*, softened**
- 1½ cups (330 grams) firmly packed light brown sugar**
- 1 large egg (50 grams), room temperature**
- 2 teaspoons (8 grams) vanilla extract**
- 1½ cups (188 grams) all-purpose flour**
- 1½ teaspoons (7.5 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- 1¼ cups (100 grams) old-fashioned oats, divided**
- 2 tablespoons (30 grams) whole milk**
- ¾ cup (192 grams) creamy peanut butter**
- ⅔ cup (113 grams) semisweet chocolate chips**

- 1.** Preheat oven to 325°F (170°C). Butter and flour a 10-inch cast-iron skillet.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg and vanilla; beat until combined.
- 3.** In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Beat in ¾ cup (60 grams) oats and milk.
- 4.** With dampened hands, press half of dough into prepared skillet. Spread peanut butter onto dough. Drop heaping tablespoonfuls of remaining dough over peanut butter. Sprinkle with chocolate chips and remaining ½ cup (40 grams) oats.
- 5.** Bake until golden brown, about 45 minutes, loosely covering with foil during last 10 minutes of baking to prevent excess browning, if necessary. Let cool for 15 minutes before serving.

**We used Président.*





PRALINE PECAN BABKA

Makes 1 (9x5-inch) loaf

Developed in the early 19th century in New Orleans, pralines are creamy, cookie-size candies made of brown sugar, butter, and nuts. We commemorate the confection's sweet nuttiness and melt-in-your-mouth magic with a pillowy pecan-laden babka.

- ½ cup (120 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
 - 1¼ teaspoons (3.75 grams) active dry yeast**
 - 2½ cups (313 grams) all-purpose flour**
 - 3½ tablespoons (42 grams) granulated sugar**
 - 2¼ teaspoons (6.75 grams) kosher salt, divided**
 - 2 large eggs (100 grams)**
 - 1 large egg yolk (19 grams)**
 - 1 teaspoon (4 grams) vanilla extract***
 - ¾ cup plus 2 tablespoons (198 grams) unsalted butter, softened and divided**
 - 1 large egg white (30 grams)**
 - 1 tablespoon (15 grams) water**
 - 1½ cups (330 grams) firmly packed dark brown sugar**
 - ¾ cup (85 grams) finely chopped pecans**
- Caramel Pecan Glaze (recipe follows)**

- 1.** In a small bowl, stir together warm milk and yeast. Let stand until mixture is foamy, about 5 minutes.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, combine flour, granulated sugar, and 1¼ teaspoons (5.25 grams) salt. Stir in eggs, egg yolk, and vanilla. With mixer on low speed, gradually add yeast mixture, beating until dough comes together. Increase mixer speed to medium-high, and beat for 5 to 7 minutes. Test dough using the windowpane test. (See PRO TIP.) If dough is not ready, beat 1 minute more, and test again.
- 3.** Switch to the dough hook attachment. With mixer on medium-high speed, add ½ cup plus 2 tablespoons (141 grams) butter in three

additions, letting each incorporate before adding the next. Beat until a smooth and elastic dough forms and pulls away from sides of bowl.

- 4.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
- 5.** Refrigerate dough for at least 30 minutes. (Alternatively, dough can be made 1 day in advance, and the entire rise may take place in the refrigerator overnight.)
- 6.** Spray a 9x5-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
- 7.** In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.
- 8.** On a heavily floured surface, roll dough into 16x12-inch rectangle. Brush edges of dough with egg wash. Spread remaining ¼ cup (57 grams) butter onto dough. In a small bowl, combine brown sugar, pecans, and remaining ½ teaspoon (1.5 grams) salt. Sprinkle sugar mixture onto butter, and gently press into dough. Starting with one short side, roll up dough, jelly roll style; pinch seam to seal. (If dough is getting too warm and difficult to work with, refrigerate for 15 to 20 minutes before proceeding.) Using a bench scraper, trim ends, and cut roll in half lengthwise. Carefully twist dough pieces tightly around each other, cut sides up, pinching and tucking ends to seal. Place in prepared pan, cut sides up. Cover and let rest in a warm, draft-free place (75°F/24°C) for 30 minutes
- 9.** Preheat oven to 350°F (180°C).
- 10.** Bake for 30 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 30 to 35 minutes more. Let cool in pan for 10 minutes. Using excess parchment paper as handles, remove from pan, and let cool completely on a wire rack. Drizzle Caramel Pecan Glaze onto cooled loaf.

PRO TIP

Test dough for proper gluten development. Pinch off (make sure you don't tear dough) a small piece of dough. Slowly pull dough out from center. If dough is ready, you will be able to stretch it until it's thin and translucent like a windowpane. If dough tears, it's not ready.

CARAMEL PECAN GLAZE

Makes 1¼ cups

- ¼ cup (57 grams) unsalted butter**
- ½ cup (110 grams) firmly packed dark brown sugar**
- ½ cup (120 grams) heavy whipping cream**
- ½ teaspoon (2 grams) vanilla extract***
- ¼ teaspoon kosher salt**
- ¼ cup (28 grams) chopped toasted pecans**

- 1.** In a medium saucepan, melt butter over medium heat. Add brown sugar; cook for 1 minute, stirring constantly. Add cream, vanilla, and salt, and bring to a boil; boil for 2 minutes, stirring constantly. Remove from heat; stir in pecans. Let cool slightly before using.

**We used Heilala Pure Vanilla Extract.*

MACCHIATO CHOCOLATE TART

Makes 1 (9 inch) tart

Three types of ganache come together to form an outrageously rich tart with an elegant latte art design. Leftover espresso grounds add a slightly gritty texture and amplified aroma to the crust.

- 1½ cups (167 grams) all-purpose flour**
- ¼ cup (40 grams) confectioners' sugar**
- ¾ teaspoon (2.25 grams) kosher salt**
- ½ cup (113 grams) cold unsalted butter, cubed**
- 2 tablespoons (24 grams) leftover espresso grounds, cooled**
- 2 tablespoons (30 grams) ice water**
- Milk Chocolate Ganache (recipe follows)**
- Caramelized White Chocolate Ganache (recipe follows)**
- Pure White Chocolate Ganache (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. In the work bowl of a food processor, place flour, confectioners' sugar, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. Add espresso grounds. With processor running, add 2 tablespoons (30 grams) ice water, pulsing just until a dough forms.
3. Transfer dough to a 9-inch fluted removable-bottom tart pan, pressing into bottom and up sides. Prick bottom of dough with a fork. Freeze for 15 minutes.
4. Top dough with a piece of parchment paper, letting ends extend over edges of pan. Add pie weights.
5. Bake until edges of crust are set, 20 to 25 minutes. Carefully remove paper and weights. Bake until crust is golden brown, about 10 minutes more. Let cool completely on a wire rack.
6. Spoon Milk Chocolate Ganache into prepared crust, spreading with a small offset spatula. Refrigerate until set, about 45 minutes.
7. Pour enough warm Caramelized White Chocolate Ganache over tart to cover Milk Chocolate Ganache (about 1 cup). Working quickly, alternately pour 4 to 5 concentric circles each of Caramelized White Chocolate Ganache and Pure White Chocolate Ganache over tart, creating a bull's-eye pattern. (Visit

bakefromscratch.com/latte-tart-art for a visual tutorial.) Begin each pour in bottom third of tart, and use slightly less ganache each time. (Don't worry if your circles are not perfectly spaced.) Using a wooden skewer, draw a line from one edge of crust to opposite edge Repeat with 3 to 5 more lines, starting from different points along edge but always ending at same point. Refrigerate until set, about 1 hour.

MILK CHOCOLATE GANACHE

Makes about 1¼ cups

- 6 ounces (175 grams) 45% cacao milk chocolate chips**
- ¼ cup plus 2 tablespoons (90 grams) heavy whipping cream**
- 3 tablespoons (42 grams) unsalted butter**
- 1 tablespoon (6 grams) espresso powder**

1. Place chocolate in a small heatproof bowl.
2. In a small saucepan, heat cream, butter, and espresso powder over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Pour hot cream mixture over chocolate. Let stand for 1 minute; whisk until smooth. Use immediately.

CARAMELIZED WHITE CHOCOLATE GANACHE

Makes 1½ cups

- 9 ounces (250 grams) Caramelized White Chocolate* (recipe follows), chopped**
- ½ cup plus 1 tablespoon (135 grams) heavy whipping cream**
- 4½ tablespoons (63 grams) unsalted butter**
- 1 tablespoon (6 grams) espresso powder**

1. Place chocolate in a medium heatproof bowl.
2. In a small saucepan, heat cream, butter, and espresso powder over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.) Pour hot cream mixture over chocolate. Let stand for 1 minute; whisk until smooth. Use immediately.

*Valrhona Blond Dulcey 32% Chocolate may be substituted.

CARAMELIZED WHITE CHOCOLATE

Makes about 1 cup

Recipe by Jesse Szewczyk

- 9 ounces (250 grams) white chocolate baking chips**
- ½ teaspoon kosher salt**

1. Preheat oven to 250°F (130°C).
2. In a completely dry 9-inch round cake pan, combine chocolate and salt.
3. Bake until chocolate is smooth and deep golden and smells like toasted marshmallows, 30 minutes to 1 hour, stirring every 10 minutes. (At times, the chocolate will look very dry and chalky, but keep stirring until smooth.)
4. Pour chocolate onto a parchment-lined sheet tray, and let set for at least 7 hours or overnight.
5. Break into pieces, and store in an airtight container for up to 4 months.

Note: For a lighter flavor, roast just until color starts to change, about 30 minutes. For a stronger flavor, roast until chocolate resembles peanut butter and has a strong nutty fragrance, about 1 hour. This will produce something slightly less sweet with an assertive caramel flavor.

PURE WHITE CHOCOLATE GANACHE

Makes ¾ cup

- 4 ounces (115 grams) white chocolate, chopped**
- ¼ cup (60 grams) heavy whipping cream**

1. Place chocolate in a small heatproof bowl.
2. In a small saucepan, heat cream over medium heat just until bubbles form around edges of pan. (Do not boil.) Pour hot cream over chocolate. Let stand for 1 minute; whisk until smooth. Use immediately.



PEAR CAKE WITH WHIPPED CHOCOLATE GANACHE

Makes 1 (13x9-inch) cake

A hint of cardamom lends a little warmth to this rich buttermilk batter swirled with a fragrant pear spread. Unlike jam, fruit spreads don't have any added sugar, so they infuse a more natural, delicate sweetness to baked goods. If you like your cake extra sweet, though, jam works just as well.

$\frac{3}{4}$ cup (170 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
 $\frac{1}{2}$ cup (110 grams) firmly packed light brown sugar
4 large eggs (200 grams)
1 teaspoon (4 grams) vanilla extract
 $2\frac{3}{4}$ cups (344 grams) cake flour
1 teaspoon (5 grams) baking powder
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
 $\frac{1}{4}$ teaspoon ground cardamom
 $1\frac{1}{4}$ cups (560 grams) pear spread* or jam
 $\frac{3}{4}$ cup (180 grams) whole buttermilk
Whipped Chocolate Ganache (recipe follows)
Garnish: shaved chocolate (see Note)

1. Preheat oven to 325°F (170°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, baking soda, salt, and cardamom. In a small bowl, whisk together pear spread and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with pear spread mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.

4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Whipped Chocolate Ganache onto cooled cake. Garnish with shaved chocolate, if desired.

**We used St. Dalfour Gourmet Pear 100% Fruit Spread, available at specialty food stores or online.*

Note: To create shaved chocolate, microwave a block of chocolate in 5-second intervals to soften it slightly. Using a vegetable peeler, thinly shave off pieces of chocolate. We used Callebaut 60.3% Cacao Dark Chocolate.

WHIPPED CHOCOLATE GANACHE

Makes $2\frac{1}{2}$ cups

10.5 ounces (315 grams) 60% cacao chocolate, chopped
 $1\frac{1}{4}$ cups (300 grams) heavy whipping cream
2 tablespoons (28 grams) unsalted butter, softened
1 teaspoon (4 grams) vanilla extract

1. Place chocolate in a large heatproof bowl.
2. In a small saucepan, bring cream to a boil over medium-low heat. Pour half of hot cream over chocolate; let stand for 30 seconds. Starting in center of bowl, slowly stir with a rubber spatula until combined. Add remaining hot cream, and slowly stir to combine. Add butter and vanilla, stirring until fully incorporated. Let cool to room temperature. Cover and refrigerate for at least 2 hours.
3. Place ganache in the bowl of a stand mixer fitted with the whisk attachment. With mixer on low speed, beat ganache until light in color and thickened. (If ganache texture starts to look granular, you've overwhipped.) Use immediately.



DATE AND HAZELNUT CARAMEL CAKE

Makes 1 (9 inch) cake

For this modern take on caramel cake, we simmered dates, water, and Frangelico into a rich caramel to create a decadent base for the frosting.

- ¼ cup (57 grams) unsalted butter, softened**
- 1½ cups (300 grams) granulated sugar**
- ¼ cup (75 grams) vegetable oil**
- 2 teaspoons (10 grams) Frangelico**
- 2 teaspoons (8 grams) vanilla extract**
- 1 teaspoon (3 grams) kosher salt**
- 2 large eggs (100 grams)**
- 3 large egg yolks (56 grams)**
- 2 cups (250 grams) cake flour**
- 2 teaspoons (10 grams) baking powder**
- ¼ cup (80 grams) whole buttermilk**
- ½ cup (120 grams) heavy whipping cream**
- Date Caramel Buttercream (recipe follows)**
- Caramel and Date Filling (recipe follows)**
- Caramelized Hazelnuts (recipe follows)**

- 1.** Preheat oven to 325°F (170°C). Butter and flour a 9-inch springform pan. Line bottom of pan with parchment paper.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add oil, Frangelico, vanilla, and salt, beating just until combined. Add eggs and egg yolks, one at a time, beating just until combined after each addition.
- 3.** In a medium bowl, whisk together flour and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
- 4.** Clean bowl of stand mixer. Using the whisk attachment, beat cream at high speed until soft peaks form, about 3 minutes. Fold whipped cream into batter. Pour batter into prepared pan.
- 5.** Bake until light golden brown and a wooden pick inserted in center comes out clean, about 1 hour, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

- 6.** Using a serrated knife, cut cake in half horizontally. Place ½ cup Date Caramel Buttercream in a piping bag fitted with a medium round tip. Pipe Date Caramel Buttercream around edge of one cake layer. Spoon Caramel and Date Filling onto cake layer, and spread within buttercream circle. Top with remaining cake layer. Spread remaining Date Caramel Buttercream on top and sides of cake. Top with Caramelized Hazelnuts. Cover and refrigerate for up to 4 days.

DATE CARAMEL BUTTERCREAM

Makes about 5 cups

- 1 cup (227 grams) unsalted butter, softened**
- Date Caramel (recipe follows)**
- 5 cups (600 grams) confectioners' sugar**

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and Date Caramel at medium speed until light and fluffy, 2 to 3 minutes. Gradually add confectioners' sugar, beating until smooth. Refrigerate in an airtight container for up to 1 week.

DATE CARAMEL

Makes about ½ cup

- ½ cup (64 grams) dried whole pitted dates**
- ½ cup (120 grams) water**
- ½ cup (120 grams) Frangelico**
- 1 cinnamon stick**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- 1 tablespoon (21 grams) maple syrup**

- 1.** In a small saucepan, bring dates, ½ cup (120 grams) water, Frangelico, cinnamon stick, and vanilla bean and reserved seeds to a boil over medium heat. Reduce heat to medium-low; simmer until dates are softened, 15 to 20 minutes. Discard cinnamon stick and vanilla bean.
- 2.** Transfer mixture to the container of a blender, and purée until smooth, about 3 minutes. Stir in maple syrup. Let cool completely. Refrigerate in an airtight container for up to 1 week.

CARAMEL AND DATE FILLING

Makes about 1½ cups

- 1 cup (200 grams) granulated sugar**
- 6 tablespoons (84 grams) unsalted butter, cubed and softened**
- ½ cup (120 grams) warm heavy whipping cream (105°F/41°C to 110°F/43°C)**
- 2 teaspoons (8 grams) vanilla extract**
- 1 teaspoon (5 grams) Frangelico**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 cup (175 grams) chopped pitted dates**

- 1.** In a medium saucepan, cook sugar over medium heat, stirring occasionally, until melted and amber colored, about 3 minutes. (Clumps may form but will eventually melt. Be careful not to burn.) Carefully add butter; cook, stirring constantly, until completely melted, about 2 minutes. Slowly pour in warm cream, stirring constantly. Remove from heat; stir in vanilla, Frangelico, and salt. Let cool completely. Stir in dates. Refrigerate in an airtight container for up to 1 week.

CARAMELIZED HAZELNUTS

Makes ½ cup

- ½ cup (67 grams) hazelnuts**
- ¼ cup (50 grams) granulated sugar**
- 1 tablespoon (14 grams) unsalted butter, softened**

- 1.** Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
- 2.** Place hazelnuts on prepared pan.
- 3.** Bake for 5 minutes. Wrap nuts in a kitchen towel, and rub nuts in towel to remove loose skins. Keep warm.
- 4.** In a small saucepan, cook sugar over medium heat, stirring occasionally, until amber colored. Add warm nuts. Cook, stirring constantly, until well coated, about 1 minute. Add butter, and stir, separating nuts.
- 5.** Transfer to a parchment paper-lined baking sheet. Working quickly, use 2 forks to separate nuts. Let cool completely. Store in an airtight container at room temperature for up to 5 days.





CHAI SPICE CARAMEL PIE

Makes 1 (9-inch) pie

This luxurious pie offers a medley of spicy, salty, sharp, and sweet. Our crisp Gingersnap Crumb Crust is the perfect cradle for the light, velvety caramel filling topped with billowy, torched meringue.

- 2 cups (480 grams) whole milk**
- 1 cinnamon stick**
- 1 (3x1-inch) strip orange peel (3 grams)**
- 1 vanilla bean, split lengthwise, seeds scraped and reserved**
- ½ teaspoon (1.5 grams) black peppercorns**
- ¼ teaspoon whole cloves**
- ¼ teaspoon green cardamom pods**
- 1 whole star anise**
- 1 cup (220 grams) firmly packed light brown sugar**
- 4 large egg yolks (74 grams)**
- ½ cup (63 grams) all-purpose flour**
- ½ teaspoon (1.5 grams) kosher salt**
- 1 cup (200 grams) granulated sugar**
- Gingersnap Crumb Crust (recipe follows)**
- Salty Honey Meringue (recipe follows)**
- Garnish: flaked sea salt**

- 1.** In a medium saucepan, bring milk, cinnamon stick, orange peel, vanilla bean and reserved seeds, peppercorns, cloves, cardamom, and star anise to a boil over medium heat. Remove from heat; cover and let steep for 20 minutes.
- 2.** Strain milk, discarding solids. Return milk to pan. Whisk in brown sugar, egg yolks, flour, and kosher salt. Cook, whisking constantly, until thickened. Remove from heat; keep warm.
- 3.** Meanwhile, in a small nonstick skillet, cook granulated sugar over medium heat,

stirring occasionally, until deep amber colored. Whisking constantly, add caramel to milk mixture in a slow, steady stream until combined.

- 4.** Strain mixture through a fine-mesh sieve into prepared Gingersnap Crumb Crust. Smooth top, and let cool for 10 minutes. Cover with a piece of plastic wrap, pressing wrap directly onto surface of filling. Refrigerate until set, at least 3 hours or up to 2 days.
- 5.** Top with Salty Honey Meringue. Using a kitchen torch, carefully brown meringue. Garnish with sea salt, if desired.

GINGERSNAP CRUMB CRUST

Makes 1 (9-inch) crust

- 2 cups (200 grams) gingersnap crumbs (see Note)**
- ¼ cup (55 grams) firmly packed light brown sugar**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ cup (57 grams) unsalted butter, melted**

- 1.** Preheat oven to 350°F (180°C).
- 2.** In a medium bowl, whisk together gingersnap crumbs, brown sugar, and salt. Add melted butter, stirring until well combined. Using the bottom of a measuring cup, gently press crumb mixture into bottom and up sides of a 9-inch pie plate.
- 3.** Bake for 10 minutes. Let cool completely on a wire rack.

Note: For the best results, the crumbs you use should be fine, like the texture of a nut meal. You should not see any chunks.

PRO TIP

Substitute any of your favorite crisp cookies for the gingersnaps in this crumb crust. The recipe method will stay the same, but you may have to adjust the amount of butter and sugar if the cookie has a different sugar or fat content than gingersnaps. Add the sugar to taste, and add the butter gradually, mixing only until crumbs are slightly moist.

SALTY HONEY MERINGUE

Makes about 4 cups

- 4 large egg whites (120 grams)**
- ⅓ cup (73 grams) firmly packed light brown sugar**
- ⅓ cup (113 grams) clover honey**
- ½ teaspoon (1.5 grams) kosher salt**

- 1.** In the top of a double boiler, whisk together all ingredients. Cook over simmering water, whisking constantly, until sugar is dissolved and mixture registers 140°F (60°C) on a candy thermometer, 5 to 7 minutes.
- 2.** Transfer mixture to the bowl of a stand mixer fitted with the whisk attachment; beat at high speed until stiff peaks form, about 10 minutes. Use immediately.

BUTTERSCOTCH CAKE WITH SALTED CARAMEL BUTTERCREAM

Makes 1 (13x9 inch) cake

Finished off with a silky Swiss meringue buttercream and a generous pour of salted caramel, this sheet cake is pure butterscotch bliss.

- ¾ cup (113 grams) butterscotch chips**
- ¼ cup (60 grams) water**
- ½ cup (113 grams) unsalted butter, softened**
- 1½ cups (330 grams) firmly packed light brown sugar**
- 3 large eggs (150 grams)**
- 1 teaspoon (4 grams) vanilla extract**
- 2½ cups (281 grams) cake flour**
- 2 teaspoons (10 grams) baking powder**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon (1.25 grams) baking soda**
- 1 cup (240 grams) heavy whipping cream**
- Salted Caramel Buttercream (recipe follows)**
- ¾ cup (168 grams) Salted Caramel Sauce (recipe follows)**
- Garnish: Maldon sea salt**

- 1.** Preheat oven to 325°F (170°C). Butter a 13x9-inch baking pan. Line pan with parchment paper, letting excess extend over sides of pan.
- 2.** In a small microwave-safe bowl, combine butterscotch chips and ¼ cup (60 grams) water. Microwave on high in 15-second intervals, stirring between each, until melted and smooth. Let cool to room temperature.
- 3.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in melted butterscotch and vanilla

4. In a medium bowl, whisk together flour, baking powder, kosher salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan, smoothing top with an offset spatula.

5. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan. Spread Salted Caramel Buttercream onto cooled cake. Drizzle with Salted Caramel Sauce. Sprinkle with sea salt, if desired.

SALTED CARAMEL BUTTERCREAM

Makes 4 cups

- 3 large egg whites (90 grams), room temperature**
- 1 cup (200 grams) granulated sugar**
- 1½ cups (340 grams) unsalted butter, cubed and softened**
- ¾ cup (168 grams) Salted Caramel Sauce (recipe follows)**

- 1.** In the bowl of a stand mixer fitted with the whisk attachment, whisk together egg whites and sugar by hand. Place mixer bowl over a saucepan of simmering water. Cook, whisking occasionally, until mixture registers 155°F (68°C) to 160°F (71°C) on a candy thermometer.
- 2.** Carefully return bowl to stand mixer, and beat at high speed until stiff peaks form and bowl is cool to the touch, about 5 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating

until combined. Add Salted Caramel Sauce, and beat until smooth, about 3 minutes. (If buttercream breaks, beat 2 to 3 minutes more, and the emulsion will come back together.) Use immediately, or refrigerate in an airtight container for up to 3 days. If refrigerating, let frosting come to room temperature before using.

SALTED CARAMEL SAUCE

Makes about 1½ cups

- ½ cup (120 grams) heavy whipping cream, room temperature**
- 1 teaspoon (3 grams) Maldon sea salt**
- 1 cup (200 grams) granulated sugar**
- 4 tablespoons (60 grams) water, divided**
- 6 tablespoons (84 grams) unsalted butter, cubed and softened**
- 2 teaspoons (8 grams) vanilla extract**

- 1.** In a small saucepan, heat cream and sea salt over very low heat. Simmer until salt is dissolved. Remove from heat; set aside.
- 2.** In a medium saucepan, heat sugar and 3 tablespoons (45 grams) water over high heat, being careful not to splash sides of pan. (It should be the consistency of wet sand.) Use remaining 1 tablespoon (15 grams) water to brush down sides of pan; stir to help sugar dissolve. (Do not stir once it starts to boil.) Cook until light amber colored and mixture registers 330°F (166°C) on a candy thermometer.
- 3.** Remove from heat; slowly add warm cream mixture, whisking to combine. Add butter, a few pieces at a time, whisking until combined. Stir in vanilla. Let cool completely.



MEXICAN FLOURLESS CHOCOLATE CAKE

Makes 1 (8-inch) cake

We gave this fudgy flourless cake a spicy makeover with a duo of Mexican cacao puro and cinnamon-scented dark chocolate. A dash of red pepper gives it just the right amount of heat.

- 4 ounces (115 grams) Mexican-style cacao puro dark chocolate* (3 discs), chopped**
- 4 ounces (115 grams) Mexican-style cinnamon dark chocolate* (3 discs), chopped**
- $\frac{3}{4}$ cup (170 grams) unsalted butter, cubed**
- $1\frac{1}{2}$ cups (267 grams) granulated sugar**
- 4 large eggs (200 grams), room temperature**
- $\frac{3}{4}$ cup (64 grams) unsweetened cocoa powder, sifted**
- $\frac{1}{4}$ teaspoon ground red pepper**
- Garnish: ground cinnamon, unsweetened cocoa powder, confectioners' sugar**

1. Preheat oven to 375°F (190°C). Line an 8-inch round cake pan with parchment paper, letting excess extend over sides of pan. Butter and flour parchment.

2. In the top of a double boiler, combine chocolates and butter. Cook over simmering water, whisking constantly, until chocolate is melted and mixture is smooth; remove from heat. Add granulated sugar and eggs, whisking until combined. Stir in cocoa and red pepper. Pour batter into prepared pan.

3. Bake until a thin crust forms on top of cake, about 25 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Refrigerate for at least 4 hours. Dust with alternating layers of cinnamon, cocoa, and confectioners' sugar, if desired.

**We used Taza Chocolate*



NUTS & SPICES



THE AROMATIC PLEASURES OF WARM SPICES AND CRUNCHY NUTS TAKE CENTER STAGE IN THESE BAKED DELIGHTS

Roasted Pecan Pound Cake
with Sorghum Streusel
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PECAN PIE BUNDT CAKE

Makes 1 (10-cup) Bundt cake

It's as seasonally perfect as a pecan pie but without the added hassle of making a crust. We love it for breakfast with a cup of coffee.

- 1 cup (113 grams) finely chopped pecans***
- 1 cup (227 grams) unsalted butter, softened**
- 1¾ cups (350 grams) granulated sugar**
- 1 tablespoon (13 grams) vanilla extract**
- 4 large eggs (200 grams)**
- 2¼ cups (281 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- ¾ cup (255 grams) dark corn syrup**
- ½ cup (120 grams) whole buttermilk**
- ½ cup (110 grams) firmly packed light brown sugar**
- ¼ cup (57 grams) unsalted butter**
- 2 tablespoons (30 grams) half-and-half**
- ¼ teaspoon kosher salt**

- 1.** Preheat oven to 325°F (170°C).
- 2.** In the bowl of a stand mixer fitted with the

paddle attachment, beat softened butter, granulated sugar, and vanilla at medium speed until fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.

3. In a medium bowl, whisk together flour and baking powder. In a small bowl, stir together corn syrup and buttermilk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with corn syrup mixture, beginning and ending with flour mixture, beating just until combined after each addition.

4. Butter a 10-cup Bundt pan. Sprinkle pecans in prepared pan. Leave pecans in bottom of pan. Spoon batter into prepared pan.

5. Bake until a wooden pick inserted near center comes out with a few moist crumbs, about 1 hour. Let cool in pan for 10 minutes. Invert onto a wire rack, and let cool for 30 minutes

6. In a small saucepan, bring brown sugar and all remaining ingredients to a boil over medium-high heat. Remove from heat, and slowly drizzle onto warm cake. Serve immediately.

**We used Sunnyland Farms Georgia Pecan Halves.*

DECADENT WALNUT BARS

Makes 24 bars

Packed with chopped walnuts and coated in a flurry of confectioners' sugar, these gooey bars are the ultimate comfort sweet.

- ¼ cup (57 grams) unsalted butter, melted**
- 2 cups (440 grams) firmly packed light brown sugar**
- 4 large eggs (200 grams), room temperature and lightly beaten**
- ⅔ cup (83 grams) all-purpose flour**
- 2 teaspoons (8 grams) vanilla extract**
- ½ teaspoon (1.5 grams) kosher salt**
- ¼ teaspoon (1.25 grams) baking soda**
- 2 cups (226 grams) chopped walnuts**
- 2 tablespoons (14 grams) confectioners' sugar**

- 1.** Preheat oven to 350°F (180°C).
- 2.** Pour melted butter into a 13x9-inch baking pan.
- 3.** In a large bowl, whisk together brown sugar, eggs, flour, vanilla, salt, and baking soda until smooth. Stir in walnuts. Spread batter over melted butter.
- 4.** Bake for 30 to 32 minutes. Remove from oven, and sprinkle with confectioners' sugar. Let cool completely before cutting into bars.

PRO TIP

Use a pizza cutter to cut bars. Then use a firm metal spatula to remove bars to help keep the gooey layer on bottom.





GINGER-CARDAMOM MOLASSES COOKIES

Makes about 20 cookies

No fall baking lineup is complete without a well-spiced ginger cookie. A touch of cardamom and a dose of molasses add warmth and complexity to this zippy treat.

- $\frac{3}{4}$ cup (170 grams) unsalted butter, softened**
- 1 cup (220 grams) firmly packed light brown sugar**
- 1 large egg (50 grams), room temperature and lightly beaten**
- $\frac{1}{4}$ cup (85 grams) molasses (not robust or blackstrap)**
- $2\frac{1}{4}$ cups (281 grams) all-purpose flour**
- $1\frac{1}{2}$ teaspoons (3 grams) ground ginger**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (2 grams) ground cardamom**
- $\frac{3}{4}$ teaspoon (2.25 grams) kosher salt**
- $\frac{1}{2}$ cup (100 grams) sparkling sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add one-third of egg, and beat until combined, stopping to scrape sides of bowl. Repeat procedure twice with remaining egg, stopping to scrape sides of bowl as needed. Add molasses, and beat until combined, stopping to scrape sides of bowl.

2. In a medium bowl, whisk together flour, ginger, baking soda, cardamom, and salt. Add flour mixture to butter mixture all at once, and beat at low speed just until combined, 1 to 2 minutes, stopping to scrape sides of bowl. Refrigerate for 30 minutes.

3. Preheat oven to 350°F (180°C). Line 3 rimmed baking sheets with parchment paper.

4. Using 2 level tablespoonfuls, shape dough into $1\frac{1}{2}$ -inch balls, and roll in sparkling sugar. Place $2\frac{1}{2}$ inches apart on prepared pans.

5. Bake until edges are set and golden brown, about 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

PRO TIP

For an extra special touch with minimal effort, add $\frac{1}{2}$ cup (184 grams) finely minced crystallized ginger with flour mixture.

ROASTED PECAN POUND CAKE WITH SORGHUM STREUSEL

Makes 2 (9x5 inch) cakes

Recipe by Ben Mims

If plain pound cake is your pair of everyday sneakers, this pound cake is your special-occasion stilettos. Roasted pecans are finely ground with sugar and then whipped with butter into a nutty batter enriched with sour cream. The crumbly cake is topped with a streusel imbued with fragrant sorghum syrup.

- 2 cups (284 grams) whole pecans***
- 1 tablespoon (14 grams) vegetable oil**
- 2 cups (400 grams) granulated sugar, divided**
- 1 cup (227 grams) unsalted butter, softened**
- 1 tablespoon (13 grams) vanilla extract**
- 1 teaspoon (3 grams) kosher salt**
- 4 large eggs (200 grams), room temperature**
- 2 large egg whites (60 grams), room temperature**
- 2 cups (250 grams) all-purpose flour**
- ½ cup (120 grams) sour cream, room temperature**

Sorghum Streusel (recipe follows)

Flaked sea salt, for sprinkling

Sorghum syrup, to serve

- 1.** Preheat oven to 350°F (180°C). Butter 2 (9x5-inch) loaf pans. Line pans with parchment paper, letting excess extend over sides of pans. Butter and flour parchment.
- 2.** Place pecans on a rimmed baking sheet. Drizzle with oil, and toss with your hands until evenly coated. Spread pecans in a single layer on baking sheet.
- 3.** Bake until toasted and fragrant, 8 to 10 minutes. Let cool completely on pan. Reduce oven temperature to 325°F (170°C).
- 4.** In the work bowl of a food processor, place cooled roasted pecans and 1 cup (200 grams) sugar; pulse until pecans are very finely ground and mixed with sugar, about 20 pulses. Transfer pecan sugar to the bowl of a stand mixer fitted with the paddle attachment. Add butter, vanilla, kosher salt, and remaining 1 cup (200 grams) sugar, and beat at medium speed until fluffy and pale, at least 6 minutes. Add eggs, one at a time, beating until there are no streaks of yolk left after each addition, about

15 seconds. Add egg whites, beating well. Scrape bottom and sides of bowl with a rubber spatula. With mixer on medium-high speed, beat until superlight and airy, at least 3 minutes. Add flour and sour cream, and stir with a rubber spatula just until combined.

5. Divide batter between prepared pans, and smooth tops. Break up Sorghum Streusel, and sprinkle onto batter in large clumps. (Do not pack it down.) Sprinkle with sea salt.

6. Bake until topping is deep golden brown and a wooden pick inserted in center comes out clean, 1 hour and 30 minutes to 1 hour and 50 minutes, loosely covering with foil after 1 hour of baking to prevent excess browning. Let cool in pans for 10 minutes. Using excess parchment as handles, remove from pans, and let cool completely on a wire rack.

7. To serve, cut pound cake into thick slabs, and place on serving plates. Spoon or pour about 1 tablespoon (21 grams) sorghum syrup onto corner of each slice so you can dip bites of cake into syrup for a more intense sorghum flavor.

**We used Sunnyland Farms Georgia Pecan Halves.*

SORGHUM STREUSEL

Makes about 2½ cups

- 1 cup (200 grams) granulated sugar**
- 2 tablespoons (42 grams) sorghum syrup**
- 1 cup (125 grams) all-purpose flour**
- 6 tablespoons (84 grams) unsalted butter, softened**
- ½ teaspoon (1.5 grams) kosher salt**

1. In a medium bowl, combine sugar and sorghum syrup. Rub syrup into sugar with your fingertips until evenly incorporated. (It will look like golden light brown sugar.) Add flour, butter, and salt, and rub together with your fingertips until large clumps form. Freeze until ready to use, up to 1 day.





MACADAMIA LACE COOKIES

Makes about 28 cookies

Crunchy cookie alert! These classic, wafer-thin cookies are every bit as crispy as you know them to be—speckled with lots of delicate, buttery holes, too—but have gotten a slight face-lift thanks to macadamia nuts and a luscious white chocolate drizzle.

- ⅔ cup (64 grams) ground salted macadamia nuts**
- ½ cup (63 grams) all-purpose flour**
- 4½ tablespoons (63 grams) unsalted butter**
- ⅓ cup (67 grams) granulated sugar**
- 3½ tablespoons (73.5 grams) golden syrup**
- 1 teaspoon (4 grams) vanilla extract**
- 1 cup (170 grams) chopped white chocolate**

- 1.** Preheat oven to 325°F (170°C). Line 3 baking sheets with parchment paper.
- 2.** In a small bowl, combine ground macadamia nuts and flour; set aside.
- 3.** In a medium saucepan, melt butter over medium heat. Add sugar and golden syrup; cook, whisking constantly, until boiling, about 1 minute. Remove from heat; stir in macadamia mixture until combined. Stir in vanilla. Using a 2-teaspoon spring-loaded scoop, immediately scoop batter, and drop at least 3 inches apart onto prepared pans.
- 4.** Bake, one batch at a time, until bubbly and lightly browned, 7 to 8 minutes. Let cool on pans for 10 minutes. Remove from pans, and let cool completely on wire racks lined with paper towels.
- 5.** In a small microwave-safe bowl, heat chocolate on high for 30 seconds. Stir, and heat in 15-second intervals, stirring between each, until melted and smooth. Place cookies on parchment paper, and drizzle with melted chocolate.

PRO TIP

If you have a nonstick silicone baking mat, that would work just as well as, if not better than, parchment paper.

BANANA-HAZELNUT CAKE WITH NUTELLA FROSTING

Makes 1 (8-inch) cake

Your go-to banana bread recipe just got a major upgrade! This fluffy cake has the delicious texture you've been searching for and is topped with a thick layer of addictive Nutella frosting.

- ¾ cup (170 grams) unsalted butter, softened and divided**
- ¾ cup (133 grams) granulated sugar**
- ⅓ cup (73 grams) firmly packed light brown sugar**
- 1 cup (227 grams) mashed banana**
- ½ cup (120 grams) whole buttermilk, room temperature**
- 2 large eggs (100 grams), room temperature**
- 1½ teaspoons (6 grams) vanilla extract, divided**
- 1½ cups (208 grams) all-purpose flour**
- 1 teaspoon (5 grams) baking powder**
- ¾ teaspoon (3.75 grams) baking soda**
- ¾ teaspoon (1.5 grams) kosher salt, divided**
- ½ cup (57 grams) chopped toasted hazelnuts**
- 1 cup (256 grams) Nutella**
- ½ cup (112 grams) cream cheese, softened**
- 2 cups (240 grams) confectioners' sugar**
- 2 tablespoons (30 grams) heavy whipping cream, room temperature**

Garnish: chocolate shavings

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with cooking spray; line pan with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat ½ cup (113 grams) butter, granulated sugar, and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add mashed banana, buttermilk, eggs, and 1 teaspoon (4 grams) vanilla, and beat until well combined.

3. In a medium bowl, whisk together flour, baking powder, baking soda, and ½ teaspoon (1.5 grams) salt. With mixer on low speed, add flour mixture to butter mixture in two additions, beating until combined. Fold in chopped hazelnuts. Spoon batter into prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

5. In the bowl of a stand mixer fitted with the paddle attachment, beat Nutella, cream cheese, and remaining ¼ cup (57 grams) butter at medium speed until creamy and no lumps remain, about 2 minutes. With mixer on low speed, add confectioners' sugar, ½ cup (60 grams) at a time, beating until well combined and stopping to scrape sides and bottom of bowl as needed. Beat in remaining ½ teaspoon (2 grams) vanilla and remaining ¼ teaspoon salt. Add cream, and beat at medium speed until light and fluffy, about 30 seconds. Spread frosting onto cooled cake. Garnish with chocolate shavings, if desired.





CARDAMOM-PISTACHIO ROLLS

Makes 8 rolls

Forget classic cinnamon rolls—these are spiced with cardamom and studded with salty pistachios, making them a breakfast treat worth the effort.

- ¼ cup (60 grams) warm water (105°F/41°C to 110°F/43°C)**
- 2¼ teaspoons (7 grams) active dry yeast**
- ⅓ cup (67 grams) plus ½ teaspoon (2 grams) granulated sugar, divided**
- 1 cup (240 grams) whole milk, room temperature and divided**
- 4 tablespoons (60 grams) fresh lemon juice, divided**
- 1 large egg (50 grams), room temperature**
- 1 large egg yolk (19 grams), room temperature**
- 2 teaspoons (8 grams) vanilla extract**
- 3½ cups (438 grams) all-purpose flour**
- 1 teaspoon (3 grams) kosher salt**
- 6 tablespoons (84 grams) unsalted butter, softened**
- ½ cup (110 grams) firmly packed light brown sugar**
- ½ cup (57 grams) finely chopped roasted salted shelled pistachios**
- ½ cup (113 grams) unsalted butter, melted**
- 1 tablespoon (6 grams) ground cinnamon**
- 2 teaspoons (4 grams) ground cardamom**
- 1 to 1½ teaspoons (1 to 1.5 grams) lemon zest**
- 1 cup (120 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the dough hook attachment, whisk together ¼ cup (60 grams) warm water, yeast, and ½ teaspoon (2 grams) granulated sugar by hand. Let stand until mixture is foamy, about 10 minutes.

2. Add ¾ cup (180 grams) milk, 2 tablespoons (30 grams) lemon juice, egg, egg yolk, vanilla, and remaining ⅓ cup (67 grams) granulated sugar, whisking to combine.

3. With mixer on medium speed, add flour and salt, beating just until dough comes together. Scrape sides of bowl. Increase mixer speed to medium-high, and beat for 4 minutes. Add softened butter, and beat until dough is smooth and pulls away from sides of bowl, about 6 minutes. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.

4. Butter a 9-inch round cake pan.

5. On a lightly floured surface, stretch dough into a 16x12-inch rectangle using wet hands.

6. In a small bowl, stir together brown sugar, pistachios, melted butter, cinnamon, cardamom, and zest. Spread filling onto dough, leaving a ½-inch border. Starting with one long side, roll dough into a log; pinch seam to seal. Place log, seam side down, on work surface. Trim ½ inch off each end. Cut into 8 rolls, and place in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

7. Preheat oven to 350°F (180°C).

8. Bake until light golden brown, 35 to 40 minutes. Let cool completely.

9. In a small bowl, whisk together confectioners' sugar, remaining ¼ cup (60 grams) milk, and remaining 2 tablespoons (30 grams) lemon juice until combined. Place in a resealable plastic bag. Cut corner from bag, and drizzle icing onto rolls.

PRO TIP

Keep your hands wet when stretching dough. This keeps dough from sticking and also keeps you from adding additional flour. Brush any additional flour off dough with a dry pastry brush as you are rolling.

RICOTTA CAKE WITH ALMOND MERINGUE

Makes 1 (8-inch) cake

For a touch of instant elegance, we capped off our dark chocolate- and pistachio-studded ricotta cake with a fluffy cloud of toasted Almond Meringue.

- 1 cup (225 grams) ricotta cheese, room temperature**
- 3 large eggs (150 grams), room temperature**
- 2 tablespoons (30 grams) almond liqueur**
- 1¾ cups (219 grams) cake flour**
- ¾ cup (150 grams) granulated sugar**
- 2 teaspoons (10 grams) baking powder**
- ¾ teaspoon (2.25 grams) kosher salt**
- 3 tablespoons (42 grams) extra-virgin olive oil**
- ½ cup (85 grams) chopped dark chocolate chips**
- ¼ cup (28 grams) finely chopped pistachios**
- Almond Meringue (recipe follows)**

- 1.** Preheat oven to 325°F (170°C). Line an 8-inch round cake pan with parchment paper; spray with cooking spray.
- 2.** In a large bowl, whisk together ricotta, eggs, and almond liqueur until smooth. Fold in flour, sugar, baking powder, and salt just until combined. Fold in oil; fold in chocolate chips and pistachios. Pour batter into prepared pan.
- 3.** Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

- 4.** Top cooled cake with Almond Meringue. Using a kitchen torch, carefully brown meringue. Serve immediately.

ALMOND MERINGUE

Makes about 5 cups

- 1½ cups (300 grams) granulated sugar**
- 5 large egg whites (150 grams), room temperature**
- 1 teaspoon (5 grams) almond liqueur**
- ¼ teaspoon kosher salt**
- ¼ teaspoon cream of tartar**

- 1.** In the bowl of a stand mixer fitted with the whisk attachment, whisk together all ingredients by hand. Place bowl over a saucepan of simmering water; cook, stirring constantly, until mixture registers 175°F (79°C) on an instant-read thermometer
- 2.** Carefully return bowl to stand mixer, and beat at high speed until glossy, stiff peaks form. Use immediately.





BANANA NUT BISCOFF BREAD

Makes 1 (8x5 inch) loaf

Featuring a double dose of Biscoff Cookie Butter, this hearty walnut-studded banana bread will make your fall breakfast dreams come true.

- 3 ripe medium bananas (210 grams)**
- $\frac{3}{4}$ cup (192 grams) Biscoff Cookie Butter spread, divided**
- $\frac{1}{3}$ cup (76 grams) unsalted butter, melted**
- $1\frac{1}{2}$ cups (188 grams) all-purpose flour**
- $\frac{1}{2}$ cup (100 grams) granulated sugar**
- 1 large egg (50 grams), room temperature**
- 1 teaspoon (5 grams) baking soda**
- 1 teaspoon (4 grams) vanilla extract**
- $\frac{1}{2}$ teaspoon (1.5 grams) kosher salt**
- $\frac{1}{2}$ cup (57 grams) chopped walnuts***

- 1.** Preheat oven to 350°F (180°C). Butter and flour an 8x5-inch loaf pan.
- 2.** In a large bowl, mash bananas until mostly smooth. Stir in $\frac{1}{2}$ cup (128 grams) Biscoff spread and melted butter. Add flour, sugar, egg, baking soda, vanilla, and salt, stirring until thick and combined. Fold in walnuts. Spread batter in prepared pan. Top with remaining $\frac{1}{4}$ cup (64 grams) Biscoff spread, and swirl into batter using a knife.
- 3.** Bake for 50 minutes to 1 hour, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

**Additional chopped walnuts can be placed on top of batter before baking for a beautiful presentation.*

PRO TIP

Freeze overripe bananas in the peel to use in recipes like this for an even stronger banana flavor and easy mashing. Let thaw at room temperature before using

HONEY NUT PIE

Makes 1 (9-inch) pie

If you like a pie with some crunch, this is the recipe for you. Our remix on the classic pecan pie abounds with texture. Smooth orange blossom honey and a tender Pâte Brisée crust soften the unique blend of pine nuts, hazelnuts, pecans, and walnuts.

Pâte Brisée (recipe follows)

- ½ cup (100 grams) granulated sugar
- ½ cup (113 grams) orange blossom honey
- ¼ cup (85 grams) light corn syrup
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (170 grams) unsalted butter, cubed
- ½ cup (120 grams) heavy whipping cream
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- ½ cup (57 grams) pine nuts
- ½ cup (57 grams) chopped pecans
- ½ cup (57 grams) chopped walnuts
- ½ cup (57 grams) chopped toasted hazelnuts (skins removed)

1. On a lightly floured surface, roll Pâte Brisée into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim excess dough to ½ inch beyond edge of plate. Fold edges under, and crimp as desired. Freeze for 20 minutes.
2. Preheat oven to 350°F (180°C)
3. Top dough with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
4. Bake until edges are set and golden brown, about 12 minutes. Carefully remove paper and weights. Bake 8 minutes more. Let cool completely.
5. In a medium saucepan, bring sugar, honey, corn syrup, and salt to a boil over medium heat, stirring

until sugar is dissolved. Add butter, whisking to combine. Transfer to a medium bowl, and let cool for 30 minutes

6. Whisk cream, egg, and egg yolk into sugar mixture. Arrange nuts in prepared crust. Pour sugar mixture over nuts.

7. Bake until crust is golden brown and center is set, 50 minutes to 1 hour, covering crust with foil to prevent excess browning, if necessary. Let cool completely on a wire rack.

PÂTE BRISÉE

Makes 1 (9-inch) crust

- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (6 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) ice water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, and salt at low speed until combined. Increase mixer speed to medium-low. Add cold butter, and beat until mixture is crumbly. With mixer running, add ¼ cup (60 grams) ice water, beating until dough comes together. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

Note: Chilling the Pâte Brisée dough is crucial. The butter needs to stay cold, and the flour needs time to fully absorb water before the dough is rolled out. If you choose to refrigerate the dough for longer than the required 30 minutes, let it warm up on the counter for 10 minutes before rolling it out.





CHAI BUTTERNUT SQUASH BUNDT CAKE

Makes 1 (10-cup) Bundt cake

The chai flavor in this cake is very soft and enhances the natural sweetness of the butternut squash.

- 1** **tablespoon (6 grams) loose chai tea**
- 8** **ounces (225 grams) cream cheese, softened**
- 2½** **cups (533 grams) granulated sugar, divided**
- 4** **large eggs (200 grams), divided**
- 2¾** **cups (344 grams) plus 1 tablespoon**
 (8 grams) all-purpose flour, divided
- 1** **cup (227 grams) unsalted butter, softened**
- 1** **teaspoon (4 grams) vanilla extract**
- 1** **teaspoon (5 grams) baking soda**
- 1** **teaspoon (3 grams) kosher salt**
- 1** **cup (220 grams) mashed cooked butternut**
 squash
- ½** **cup (120 grams) whole milk**
- 1** **tablespoon (3 grams) orange zest**
- Walnut Sauce (recipe follows)**

- 1.** In the container of a blender or spice grinder, place loose tea; blend until finely ground, about 1 minute. Set aside.
- 2.** In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy, 2 to 3 minutes. Add ¾ cup (133 grams) sugar, and beat until combined. Add 1 egg (50 grams) and 1 tablespoon (8 grams) flour, and beat until smooth. Place cream cheese mixture in a large piping bag. Set aside.
- 3.** Preheat oven to 325°F (170°C).

4. In a large bowl, beat butter, vanilla, and remaining 2 cups (400 grams) sugar with a mixer at medium speed until fluffy, 4 to 5 minutes, stopping to scrape sides of bowl. Add remaining 3 eggs (150 grams), one at a time, beating well after each addition.

5. In a medium bowl, whisk together ground tea, baking soda, salt, and remaining 2¾ cups (344 grams) flour. In another medium bowl, combine mashed squash, milk, and zest. With mixer on low speed, gradually add flour mixture to butter mixture alternately with squash mixture, beginning and ending with flour mixture, beating just until combined after each addition.

6. Spray a 10-cup Bundt pan with baking spray with flour. Spoon three-fourths of batter into prepared pan. Make a deep well in center of batter with the back of a spoon. Pipe cream cheese mixture into well. Gently spoon remaining batter on top, spreading until smooth.

7. Bake until a wooden pick inserted near center comes out with a few moist crumbs, about 1 hour. Let cool in pan for 10 minutes. Invert onto a wire rack, and let cool completely. Serve with Walnut Sauce.

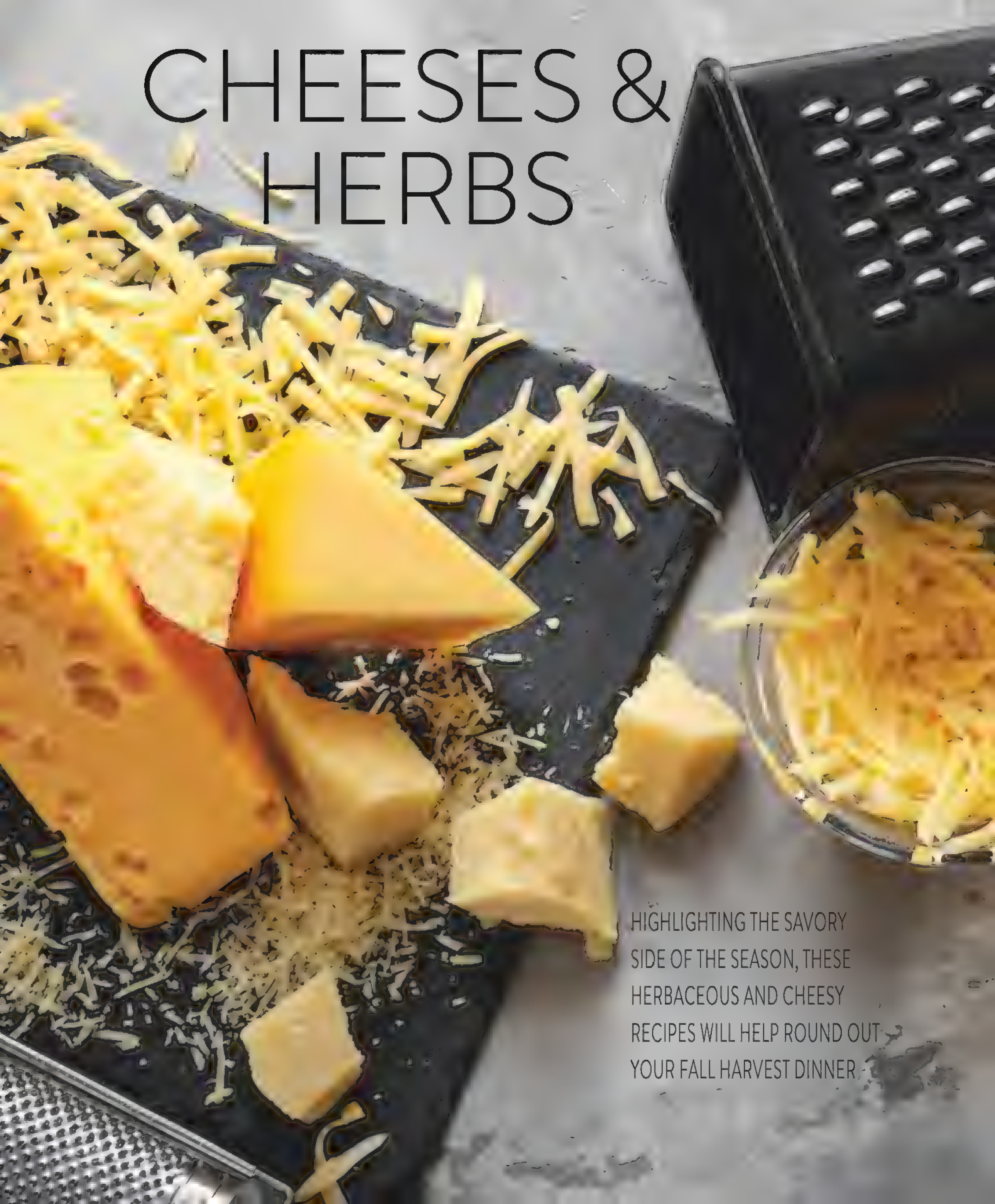
WALNUT SAUCE

Makes about 2 cups

- ½** **cup (170 grams) light corn syrup**
- ½** **cup (170 grams) maple syrup**
- 1** **cup (113 grams) coarsely chopped walnuts**
- 2** **tablespoons (28 grams) unsalted butter**
- 1** **teaspoon (4 grams) vanilla extract**

1. In a small saucepan, bring corn syrup and maple syrup to a boil over medium-high heat. Remove from heat; stir in walnuts, butter, and vanilla. Serve immediately.

CHEESES & HERBS



HIGHLIGHTING THE SAVORY
SIDE OF THE SEASON, THESE
HERBACEOUS AND CHEESY
RECIPES WILL HELP ROUND OUT
YOUR FALL HARVEST DINNER

Caramelized Onion, Polenta, and
Fresh Herb Olive Oil Loaf
page 106





SAGE, ASIAGO, AND PECAN SAVORY SHORTBREAD COINS

Makes 24 coins

This cheesy, herbaceous take on classic shortbread will be the MVP of your next charcuterie board. Asiago cheese imparts a salty zing that's elevated by the pine-like notes of sage, resulting in a savory coin reminiscent of the flavors of Provence. Pair with a dry white or robust red wine and a few slices of prosciutto, and you're in business.

- ½ cup (113 grams) unsalted butter, softened**
- 1 cup (100 grams) packed finely grated Asiago cheese**
- 2 tablespoons (14 grams) finely chopped pecans**
- 1 teaspoon minced fresh sage**
- ½ teaspoon (1.5 grams) kosher salt**
- ½ teaspoon (1 gram) ground black pepper**
- 1¼ cups (156 grams) all-purpose flour**
- 1 large egg white (30 grams)**
- Garnish: fresh sage leaves, pecan halves**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy, about 1 minute. Add Asiago, pecans, sage, salt, and pepper, beating until combined. With mixer on low speed, gradually add flour, beating until large clumps form, 2 to 3 minutes. Turn out dough, and gently knead until no longer crumbly. Shape into a 9½-inch-long log. Wrap in plastic wrap, and freeze for 1 hour.

2. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.

3. Cut log into 24 (¾-inch-thick) slices. Place about 1 inch apart on prepared pan. Brush with egg wash. Top with sage or pecans, if desired.

4. Bake until very lightly browned on bottom, 18 to 20 minutes. Let cool completely on pan. Store in an airtight container for up to 2 weeks.

ROSEMARY CHEDDAR BREAD

Makes 1 (8x4 inch) loaf

This Cheddar-packed, crisp-topped quick bread will steal the spotlight of any weeknight—or weekend—dinner.

- 1** cup (240 grams) whole milk, room temperature
- ½** cup (120 grams) sour cream, room temperature
- ¼** cup (57 grams) unsalted butter, melted and slightly cooled
- 1** large egg (50 grams), room temperature
- 3** cups (375 grams) all-purpose flour
- 1½** cups (150 grams) shredded Cheddar cheese
- 1½** tablespoons (22.5 grams) baking powder
- 1½** tablespoons (3 grams) chopped fresh rosemary
- 2** teaspoons (6 grams) kosher salt
- ¼** teaspoon ground red pepper

1. Preheat oven to 350°F (180°C). Butter an 8x4-inch loaf pan.

2. In a large bowl, whisk together milk, sour cream, melted butter, and egg. Add flour, Cheddar, baking powder, rosemary, salt, and red pepper, stirring just until dry ingredients are combined. Spoon batter into prepared pan.

3. Bake until a wooden pick inserted in center comes out clean, 1 hour and 30 minutes to 1 hour and 40 minutes. Let cool in pan for 10 minutes.

Serve warm or at room temperature.





BAGEL WREATH

Makes 1 (8 bagel) wreath

Recipe by Erin Jeanne McDowell

With dough woven together to achieve an epic pull-apart round perfect for serving a crowd, this wreath will wow at any brunch. Bagels are traditionally boiled to get their signature chewy exterior. In this recipe, the wreath is brushed with water and baked at a slightly reduced temperature. The combination yields a delightfully chewy eight-bagel wreath. You can use different toppings on each bagel so there's a little something for everyone.

4½ cups (572 grams) bread flour
1 tablespoon (12 grams) granulated sugar
1 tablespoon (9 grams) instant yeast
1 tablespoon (9 grams) fine sea salt
1½ cups plus 2 tablespoons (390 grams) warm water (95°F/35°C)

Boiling water, for finishing

Toppings: sesame seeds, poppy seeds, fine sea salt, grated Asiago cheese

1. In the bowl of a stand mixer fitted with the dough hook attachment, beat flour, sugar, yeast, and salt at low speed until combined, 15 to 30 seconds. Add 1½ cups plus 2 tablespoons (390 grams) warm water, and beat for 4 minutes. Increase mixer speed to medium, and beat for 3 minutes.

2. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 30 minutes to 1 hour.

3. On a lightly floured surface, divide dough into 8 (113-gram) pieces. Loosely cover dough with plastic wrap, and let rest for 20 minutes.

4. Working with one piece of dough at a time, press dough into a slightly oblong shape by pushing it flat with your fingers. Starting at top of dough (the edge farthest away from you), fold one-third of dough over onto itself. Press firmly with your fingertips or with the heel of your hand to seal. Continue folding dough over and pressing to seal until a log is formed.

5. Starting with very light pressure in center of log, roll dough between your hands and work

surface until log is about 12 inches long. Repeat with remaining dough

6. Preheat oven to 400°F (200°C). Place a sheet of parchment paper on a work surface, and lightly brush parchment with oil. Have a bowl of cool water ready.

7. Place one piece of dough onto prepared parchment, and shape into a circle. Lightly brush one end with cool water, and adhere other end by pressing firmly to seal. Take next piece of dough, and weave it through the first round. Once it's been threaded through, use water on one end, and press firmly to seal. Continue this process until you've used and woven all pieces of dough to create the bagel wreath. Gently transfer bagel wreath on parchment to a baking sheet. Brush surface of wreath 2 to 3 times with boiling water. Sprinkle with toppings as desired.

8. Bake until lightly golden brown, 12 to 15 minutes. Let cool completely before serving.

Photos by Mark Weinberg



CHEDDAR SAGE DUTCH OVEN BREAD

Makes 1 loaf

Sage and half a pound of white Cheddar pump up the savory, herbaceous volume in a classic dutch oven bread. Let the dough have a long, cold rest in the refrigerator for the best flavor—then let a very hot Dutch oven and 35-minute bake take you the rest of the way.

- 3 cups (381 grams) bread flour**
- 1 cup (130 grams) whole wheat flour**
- 1 tablespoon (9 grams) kosher salt**
- 2¼ teaspoons (7 grams) instant yeast**
- 1¾ cups plus 2 tablespoons (425 grams) warm water (105°F/41°C to 110°F/43°C)**
- 1 (8-ounce) block (226 grams) extra-sharp aged white Cheddar cheese***
- 1 teaspoon (2 grams) rubbed sage**
- Corn flour, for dusting**

- 1.** In a large bowl, place bread flour, whole wheat flour, salt, and yeast. Add 1¾ cups plus 2 tablespoons (425 grams) warm water, and stir with hands until fully incorporated and a sticky dough forms. (Alternatively, place bread flour, whole wheat flour, salt, and yeast in the bowl of a stand mixer fitted with the paddle attachment. Add 1¾ cups plus 2 tablespoons [425 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.)
- 2.** Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours. Then, refrigerate for at least 2 hours (preferably overnight) or up to 5 days. (The longer the dough stands, the more the flavor will develop.)
- 3.** Divide block of Cheddar into 2 (113-gram) pieces. Cut one half into ½-inch cubes, and finely grate other half. In a small bowl, stir together grated cheese and sage.
- 4.** Turn out dough onto a lightly floured surface, dust dough lightly with flour, and roll to 1-inch

thickness. Sprinkle roughly two-thirds of cubed cheese and grated cheese-sage mixture onto dough. Starting on left side and working clockwise, fold edges of dough toward center, pressing lightly. Reroll dough to 1-inch thickness, sprinkle with remaining cubed cheese and grated cheese-sage mixture, and repeat folding dough to center. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a tight, sealed round. It is OK if some of the cheese cubes are poking out through the dough. Gently press dough just to level and even it out. Starting on left side of dough and working clockwise, fold edges of dough toward center, pressing lightly. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a smooth, tight, sealed round. (See *Shape Your Boule* on page 37.)

5. Heavily dust a sheet of parchment paper with corn flour; place dough on parchment, seam side up. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour

6. When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in a cold oven. Preheat oven to 500°F (260°C).

7. Carefully remove hot Dutch oven from oven; remove lid, and quickly turn bread into Dutch oven so seam is now on bottom. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.

8. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

**We used Cabot's Seriously Sharp Premium Naturally Aged Cheddar Cheese.*





CARAMELIZED ONION, POLENTA, AND FRESH HERB OLIVE OIL LOAF

Makes 1 (9x5-inch) loaf

This savory version of our olive oil cake uses polenta to create a distinctly chewy texture similar to cornbread. Sweet caramelized onions and a bouquet of fresh herbs—rosemary, sage, and thyme—make this aromatic loaf a perfect accompaniment to dinner.

- 1** **tablespoon (14 grams) unsalted butter**
- 1** **pound (455 grams) sweet yellow onions,**
 sliced ¼ inch thick
- 1** **tablespoon (15 grams) white balsamic vinegar**
- 4** **large eggs (200 grams)**
- ¾** **cup (168 grams) extra-virgin olive oil**
- ¾** **cup (180 grams) whole milk**
- 2¼** **cups (281 grams) all-purpose flour**
- ⅓** **cup (50 grams) fine-ground polenta**
- 1** **tablespoon (2 grams) chopped fresh thyme**
- 1** **tablespoon (2 grams) chopped fresh rosemary**
- 1** **tablespoon (2 grams) chopped fresh sage**
- 2¼** **teaspoons (11.25 grams) baking powder**
- 1** **teaspoon (3 grams) kosher salt**
- ½** **teaspoon (1 gram) ground black pepper**
- Crème fraîche, to serve**
- Garnish: extra-virgin olive oil, ground black**
 pepper

1. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan.

2. In a medium skillet, heat butter over medium heat. Add onions; cook until translucent and softened, about 10 minutes. Reduce heat to low, and cook until onions turn a very dark golden-brown color, about 2 hours, stirring every 10 minutes the first hour and every 5 minutes the second hour. (Be careful not to let onions burn.) When nearing the end of the second hour, stir and scrape any browned bits from bottom of pan. Increase heat to medium, and stir in vinegar, scraping browned bits from bottom of pan. Stir onions, and set aside to let cool.

3. Place eggs in the bowl of a stand mixer fitted with the whisk attachment. With mixer on high speed, add oil in a slow, steady stream until combined. Add milk, beating until combined.

4. In a medium bowl, whisk together flour, polenta, thyme, rosemary, sage, baking powder, salt, and pepper. With mixer on low speed, gradually add flour mixture to egg mixture, beating until combined. Fold in caramelized onions. Pour batter into prepared pan.

5. Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Serve with crème fraîche, and garnish with a drizzle of olive oil and a sprinkle of pepper, if desired. Store at room temperature wrapped in foil.

CLOVER BEER ROLLS

Makes 24 rolls

We infused this dough with a light amber ale because it offers subtle notes of toasty malt and sweet citrus that balance out the savory Parmesan and Roasted Garlic. A hoppy beer (like an IPA) would make the bread too bitter. Place three dough balls into a muffin cup to yield a charming clover shape.

- 1½ cups plus 2 tablespoons (450 grams) warm amber ale* (105°F/41°C to 110°F/43°C), divided**
- 4½ teaspoons (14 grams) active dry yeast**
- 1½ tablespoons (31.5 grams) honey**
- 5½ cups (720 grams) bread flour**
- 10 ounces (280 grams) coarsely grated Parmesan cheese, divided**
- Roasted Garlic (recipe follows)**
- 2 tablespoons (24 grams) granulated sugar**
- 2 tablespoons (4 grams) chopped fresh parsley**
- 1 tablespoon (9 grams) kosher salt**
- ¼ cup (57 grams) unsalted butter, melted**
- Garnish: flaked sea salt, chopped fresh parsley**

- 1.** In a small bowl, stir together 1 cup (240 grams) warm beer, yeast, and honey. Let stand until mixture is foamy, about 5 minutes.
- 2.** In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, 8 ounces (225 grams) Parmesan, Roasted Garlic, sugar, parsley, and kosher salt. Add yeast mixture and remaining ¾ cup plus 2 tablespoons (210 grams) warm beer, and beat at low speed until a smooth and elastic dough forms, 8 to 9 minutes.
- 3.** Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 40 minutes.
- 4.** Spray 2 (12-cup) muffin pans with cooking spray.
- 5.** Punch down dough, and turn out onto a lightly floured surface. Divide dough into 24 (60-gram) portions. Working with 1 portion at a time (keep

remaining dough covered to prevent it from drying out), divide each portion into 3 (20-gram) pieces. Roll each piece into a ball. Place 3 dough balls in each prepared muffin cup. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 40 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)

- 6.** Preheat oven to 400°F (200°C).
- 7.** Brush rolls with melted butter, and sprinkle with remaining 2 ounces (55 grams) Parmesan.
- 8.** Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 8 to 10 minutes, rotating pans halfway through baking. Brush with melted butter again, and sprinkle with sea salt and parsley, if desired. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 4 days.

**We used Bell's Amber Ale, but any amber or brown ale will do. You can also use a pale ale, but it does have more hops than amber ale, so it will affect your rolls' flavor slightly.*

ROASTED GARLIC

Makes 1 head

- 1 large (2½-inch) head garlic (about 73 grams)**
- 1 teaspoon (5 grams) olive oil**
- ¼ teaspoon kosher salt**

- 1.** Preheat oven to 350°F (180°C).
- 2.** Cut ¼ inch off top end of garlic, keeping cloves intact. Place garlic, cut side up, on foil. Drizzle with oil, and sprinkle with salt; wrap garlic in foil.
- 3.** Bake until soft, 1 hour to 1 hour and 10 minutes. Let cool completely. Squeeze pulp into a small bowl, and mash with a fork.





PULL-APART ROLLS

Makes 24 rolls

Peppery, freshly grated Comté cheese and Caramelized Shallots team up for a flavor blowout in these hearty rolls. This method is a cinch. Throw these Pull-Apart Rolls on a platter, and watch everyone tear off their own piece of pillowy perfection.

- 1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- 1 cup (240 grams) warm water (105°F/41°C to 110°F/43°C)**
- 1 tablespoon (9 grams) active dry yeast***
- 2 large eggs (100 grams), room temperature**
- ¼ cup (50 grams) granulated sugar**
- ½ cup (113 grams) unsalted butter, melted and divided**
- 1 tablespoon (9 grams) kosher salt**
- 6½ cups (794 grams) bread flour**
- 7 ounces (200 grams) coarsely grated Comté cheese**

Caramelized Shallots (recipe follows)

Garnish: flaked sea salt

- 1.** In the bowl of a stand mixer fitted with the paddle attachment, whisk together warm milk, 1 cup (240 grams) warm water, and yeast by hand. Let stand until mixture is foamy, about 10 minutes.
- 2.** Whisk in eggs, sugar, ¼ cup (57 grams) melted butter, and kosher salt. Add flour, cheese, and Caramelized Shallots. With mixer on low speed, beat until well combined, about 1 minute. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
- 3.** Spray 2 (9-inch) square baking pans with cooking spray. Line pans with parchment paper, letting excess extend over sides of pans; spray parchment.
- 4.** With lightly floured hands, turn out dough onto a lightly floured surface, and knead 3 to 4 times. (If there is too much flour on the work surface, you won't be able to shape the rolls properly.) Divide dough into 24 (71-gram) pieces. Gently

shape each piece into a ball, and place 12 balls in each prepared pan in 3 rows of 4, leaving no space between each ball. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes. (Alternatively, cover tightly and refrigerate overnight. When ready to bake, let stand at room temperature for 30 minutes.)

5. Preheat oven to 375°F (190°C)

6. Brush rolls with remaining ¼ cup (57 grams) melted butter.

7. Bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 27 minutes, covering with foil and rotating pans halfway through baking to prevent excess browning. Brush with remaining melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 4 days.

**We used Red Star® Active Dry Yeast.*

CARAMELIZED SHALLOTS

Makes ½ cup

- 5 large shallots (215 grams)**
- 1 teaspoon (5 grams) olive oil**
- 1 tablespoon (14 grams) unsalted butter**
- ½ teaspoon (2 grams) granulated sugar**
- ¼ teaspoon kosher salt**
- ⅛ teaspoon ground black pepper**

- 1.** Peel shallots, and cut lengthwise into quarters. Slice into ⅛-inch pieces.
- 2.** In a medium skillet, heat oil over medium heat. Add shallots and butter, and sprinkle with sugar, salt, and pepper; cook until shallots begin to brown evenly. Reduce heat to low; cook, stirring frequently, until shallots are very soft, 10 to 15 minutes. Remove from heat; let cool to room temperature before using.

DRIED HERB CIABATTA

Makes 2 loaves

We used dried basil, oregano, parsley, and rosemary for our ciabatta, but you can load this dough up with whichever dried herbs you prefer or have on hand. If you don't have bread flour, all-purpose flour will also work, though it will make the bread less chewy.

Poolish (recipe follows)

- 1 cup (240 grams) water (60°F/16°C)**
- 2 tablespoons (28 grams) olive oil**
- ½ teaspoon (1.5 grams) instant yeast***
- ¾ teaspoon dried basil**
- ¾ teaspoon dried oregano**
- ¾ teaspoon dried parsley**
- ½ teaspoon dried rosemary**
- 2½ cups (318 grams) bread flour**
- ½ cup (62 grams) white whole wheat flour**
- 1 tablespoon (9 grams) kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, place Poolish. Add 1 cup (240 grams) water, oil, yeast, basil, oregano, parsley, and rosemary. Add flours and salt, and beat at low speed for 4 minutes. Increase mixer speed to medium, and beat for 5 to 6 minutes. (To test if dough is ready, dust a small section of dough with flour. Pinch off a small portion, and slowly stretch to form a thin, translucent sheet. If dough tears, the dough is not ready. Beat 1 minute more before testing again.)

2. Grease a large bowl with oil. Turn out dough onto a heavily floured surface, and shape into a round. Place dough in bowl. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 2½ hours, folding dough in bowl every 30 minutes. (To fold, use a floured hand to reach under one side of dough, and pull gently over center; repeat with opposite side of dough.)

3. Place 2 (16x12-inch) sheets of parchment paper on a work surface, and generously dust with

flour. On a lightly floured surface, turn out dough, and shape into a 14x10½-inch rectangle; dimple surface with fingertips. Using a bench scraper, cut dough in half lengthwise; transfer halves to prepared parchment sheets.

4. Gently stretch each portion of dough into a 15½x5-inch rectangle. Dimple surface again with fingertips. Cover with plastic wrap, and let rise for 1 hour.

5. Preheat oven to 425°F (220°C). Line 2 baking sheets with parchment paper.

6. Quickly turn out each portion of dough onto a prepared pan.

7. Bake until golden and an instant-read thermometer inserted in center registers 205°F (96°C), 12 to 15 minutes. Let cool completely on wire racks.

POOLISH

Makes 4 cups

- 1¼ cups plus 2½ tablespoons (179 grams) bread flour**
- ¾ cup plus 1 tablespoon (195 grams) water (70°F/21°C)**
- 2 tablespoons (15 grams) white whole wheat flour (see Note)**
- ¼ teaspoon instant yeast***

1. In a medium bowl, stir together all ingredients until dry ingredients are completely moistened. Cover with plastic wrap, and let stand at room temperature for 14 to 16 hours.

**We used Platinum® Yeast from Red Star®*

Note: *If you do not have white whole wheat flour on hand, the same amount of bread flour or regular whole wheat flour can be used instead.*



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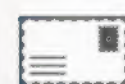
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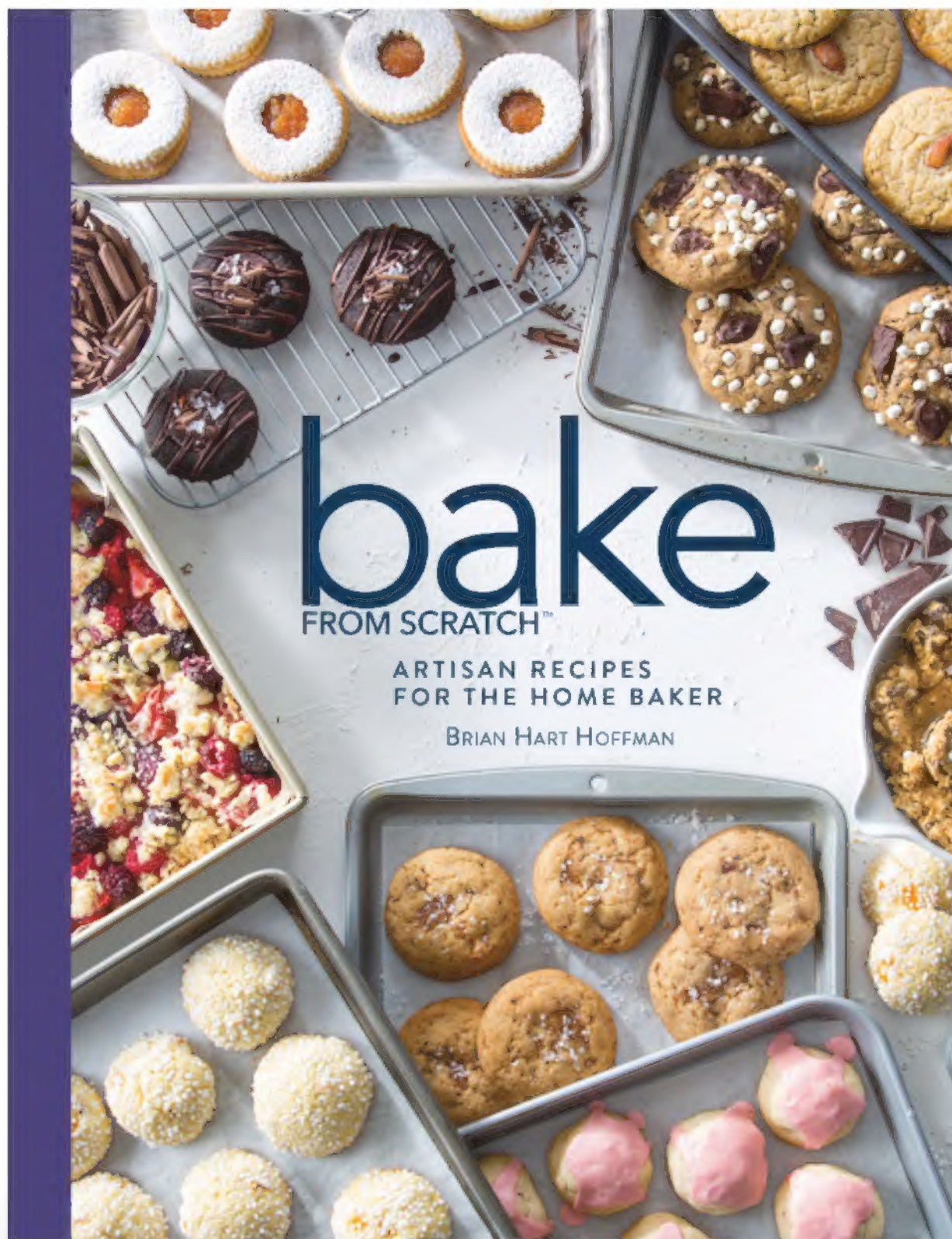
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